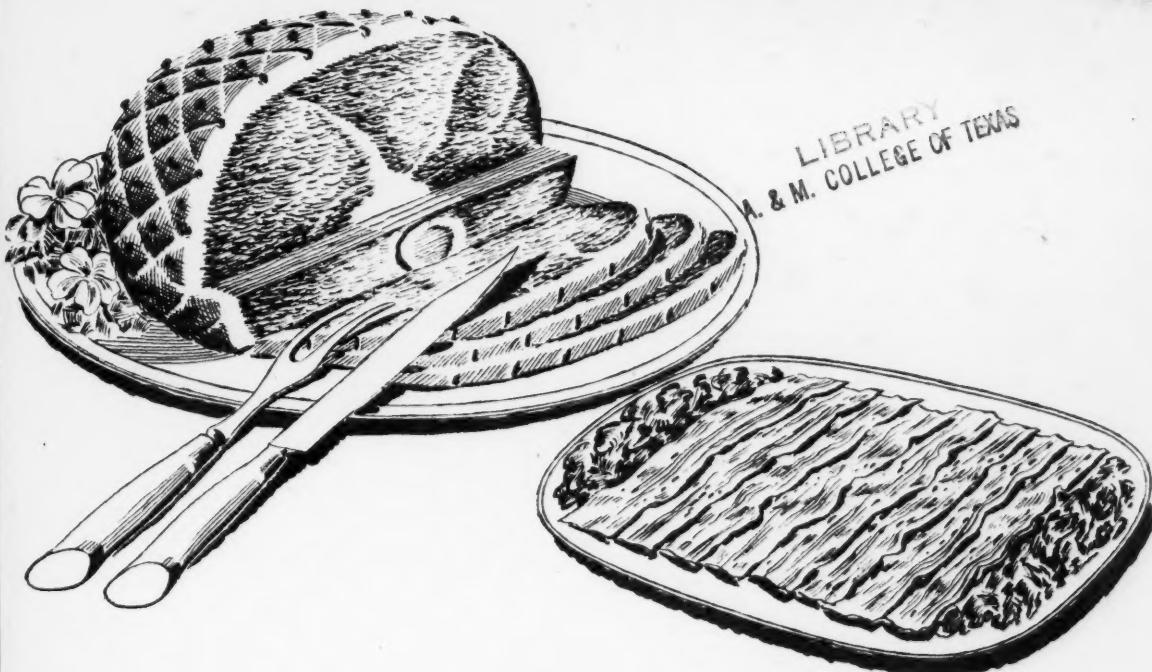


JANUARY 2, 1953

# THE NATIONAL *Provisioner*

Leading Publication in the Meat Packing and Allied Industries Since 1891



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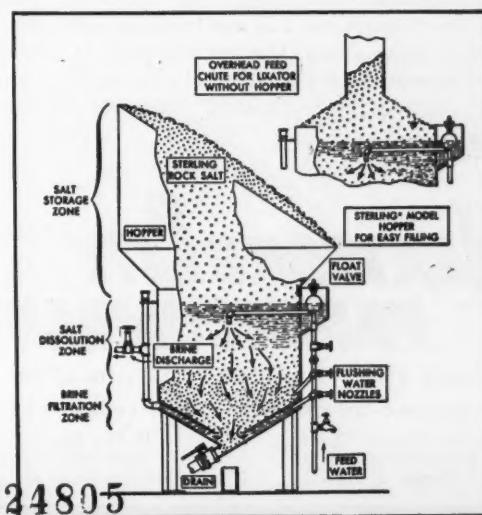
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# THE NATIONAL Provisioner



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(Mail and Wire)

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### **Outlook for Meat Industry Favorable: WSMPA**

The year 1953 promises to be one of the best years for the meat industry in the past four or five years, E. F. Forbes, president, Western States Meat Packers Association, said in a year-end statement. The imminent scrapping of government controls over the industry and the expected increase in livestock supplies should bring about a more profitable year. For Forbes' complete statement, see page 19.

### **Eisenhower Appoints AMI Officer to Committee**

President-elect Eisenhower this week appointed an agricultural advisory committee of 14 members to help draft a farm program. It will function until inauguration day and probably for a short time thereafter, an Eisenhower aide said. Chairman of the committee is W. I. Myers, dean of the college of agriculture, Cornell University, Ithaca, N. Y. Homer R. Davison, American Meat Institute, Chicago, is a member. Davison, who has been vice president of the AMI for more than 20 years, is widely known to farmers and livestock producers. Other members include Albert Mitchell, a director and past chairman of the National Live Stock and Meat Board and prominent in livestock circles; Romeo Short, a vice president of the American Farm Bureau Federation, and Harry J. Reed, dean of the Purdue University college of agriculture.

### **DiSalle Urges Staff to Reduce Backlogs**

At a brief ceremony during which he took the oath of office as the fourth economic stabilizer, Michael V. DiSalle urged the staff of the various agencies constituting the ESA to work overtime, if necessary, to reduce work backlogs now pending. These are primarily wage and price increase petitions. DiSalle repeated his view that the nation cannot afford to set aside wage and price controls at this time.

### **DiSalle Trying to Reconstruct WSB**

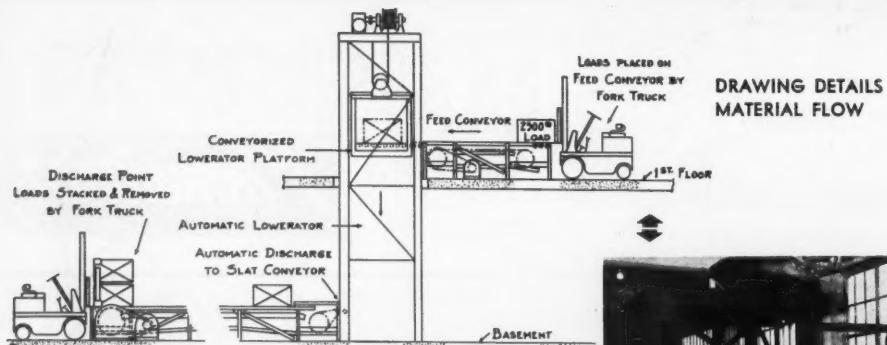
In separate statements, the National Association of Manufacturers and the U. S. Chamber of Commerce last week declined to nominate candidates for appointment as industry members of the Wage Stabilization Board. Industry members walked out on December 6, after President Truman had overruled a wage board decision to cut 40c off the \$1.90 per day raise for soft coal miners.

### **Livestock Prices Dropped 3% in Month**

The Department of Agriculture reported that prices received by farmers for their products declined 3 per cent in the month ended December 15 to the lowest point in more than two years. Declines in the prices received for cattle, hogs, eggs, milk and cotton were primarily responsible for the lower price index. At the same time, lower prices were reported paid by farmers for several items, including feeder and replacement livestock. The parity ratio declined to 96 in mid-December, lowest since April 1950.

### **Business Activity Rises in Late 1952**

The Department of Commerce reported gains in practically all segments of the economy in October and November. This includes consumer spending, personal income and retail sales. Civilian employment, at 62,200,000 in November, set a new high for the month. The increase in business was despite the fact that federal defense expenditures rose more slowly than earlier this year.



ABOVE: Industrial truck operator places load on conveyor and forgets about it as lowerator automatically transfers product to basement level.

LEFT: In basement, load automatically stops at pick up point from which another truck transports it to proper work area.

## Move Loads in Two Planes Automatically

**I**NSTALLATION recently of equipment that moves material in the horizontal and vertical plane has cut unloading time by 66 per cent and freed both an elevator operator and an industrial truck operator for other duties.

While this equipment, called the Conveyor-Lowerator, was not installed in a meat plant, its functional operation is adaptable to a number of uses in meat plants. Wherever material is moved from one fixed station via elevator for discharge at another fixed station, the technique presents potential savings in material handling costs.

Instances of this type of handling within the meat packing plant are: Receipt of outside meats for cure and processing, movement of manufactured product to stuffing and processing rooms, and vat lot movement of weight ranged and graded product from the cutting department to the curing cellar. In all of these examples the product moves in a relatively steady flow from one fixed point to another. If conventional elevator handling is employed, the newly developed technique

offers possibilities for lowering material handling costs.

At the outset, it should be noted that the system handles loads comparable to vat and tierce loads. The photos here show movement of 2,400-lb. skids of tin plate at the Continental Can Co. plant in Baltimore.

Prior to the installation of the system, loads of material to be moved from a first floor loading dock were trucked by industry trucks to an elevator. Here two skid loads of material were placed on the elevator for one trip to the basement storage area. Rates of handling with the industrial trucks exceeded the capacity of the manually-operated conveyor with the result that material had to be stored at the elevator entrance and then rehandled. At the basement level the material was taken off by industrial truck operators. Total time of unloading incoming material was 30 minutes per load.

Now the Conveyor-Lowerator system—designed, built and installed by Gifford-Wood Co., Hudson, N. Y., performs in an automatic pattern the ma-

terial moving operation. Incoming loads are placed on the first floor conveyor which feeds them to the Lowerator, which in turn lowers the product to the basement storage area where it is automatically transferred to the basement conveyor and carried to the discharge point.

The whole unit is monitored by an electric eye. Removal of the material from the discharge end of the conveyor makes the electric eye beam which starts the system. The arrival of the skid load breaks the beam, stopping the whole operation.

When this takes place the Lowerator discharges its present load to the basement conveyor and returns to the first floor for another load. A load is fed to the Lowerator by the first floor conveyor and automatically stops in the center of the Lowerator tray. The loaded mechanism returns to the basement. In the meantime the first floor operator places another skid load on the feeder conveyor.

The system operates automatically except at the beginning and end of a loading cycle when there are not suf-

ficient skid loads to operate the system by the electric eye. An auxiliary eye beam has been placed at the discharge station. Higher than the normal skid load operated eye beam, this beam is activated by raising the forks of the industrial trucks.

For positive safety, each movement is controlled by an electric eye and limit switch so that each conveying unit will not move its load unless the next conveying unit is ready to receive it.

With the installation of the Conveyor-Lowerator system of material handling the plant cut unloading time by 66 per cent, from 30 to 10 min. Of course, part of the savings is due also to the shortening of the haul distance by 140 ft.

The platform of the lowerator is made of a section of live-roll conveyor. This live-roll platform is raised and lowered by a 7½-hp. hoist. The basement conveyor is at right angles to the first floor conveyor so the tray of the lowerator is rotated 90 degs. while descending or ascending. This is done by guides along the walls. The two horizontal conveyors are of the slat type to support the heavy loads. The first floor conveyor is driven by a 2-hp. motor and the basement conveyor by a 7½-hp. unit. Both of these drives and the lowerator shaftway are protected by guards.

As mentioned earlier, the system could be used in packinghouse departments with a fixed and uniform flow of product, such as vat loads of hams from cut to pickle pumping room. The Lowerator can move loads any desired vertical distance. Engineering could adapt the system to feeding from two floor levels if this were desired in plants where a department, such as cutting, occupies two floor levels. While the feeder conveyor moves forward only one load unit per cycle, its length could be sufficient to allow for the peaks in arrival of material. With a fork truck the materials could be spaced on the spur of this conveyor. Likewise both conveyors could be at ground level where they would receive from and discharge loads to the hand guided type of industrial truck.

### USDA Announces Changes In Areas Under Quarantine

The Department of Agriculture has removed federal quarantine restrictions, imposed because of the swine disease vesicular exanthema, in three states, Illinois, Ohio and Connecticut. Part of Tennessee was added for the first time.

The area of quarantine in Tennessee includes all of Shelby county and that part of Fayette county lying west of State Highways 59 and 76. In addition, Cooper township in Kalamazoo county, Mich., was placed under quarantine for a second time. Infection was discovered in Wisconsin, since the date of the last change in quarantine orders. However, no federal quarantine was established as the infected hogs were quickly



## Plan Safety Lessons for 1953

**M**ESH GLOVES, back injuries and the little, unexpected "breaks" that cause accidents will be in for a thorough airing at the 1953 meat packing session of the National Safety Congress. Thus decided the executive committee at a meeting in Chicago recently.

With back injuries on the increase, Dr. K. F. Kapov, medical director, Armour and Company, has been delegated the task of preparing a complete report on this safety problem.

Mesh gloves came into the limelight at the AMI convention last October, being the item of greatest interest in the safety booth. The entire range of mesh gloves usage as pertaining to safety and production will be explored. This topic may prove doubly interesting due to the possibility of unfavorable regulatory action on the part of the inspection division.

The little things that cause pain and heartache to workers and their families highlighted an informal discussion at the meeting. Joseph Pochop, general chairman, told how a gust of wind and a freight car sent two men to the hospital for several months. The men were painting the side of a building from a hanging scaffold. There was adequate clearance between the scaffold and a switch track below. However, a strong gust of wind swung the scaffold outward as a train moved by. The edge of the scaffold caught the top of a freight car and the men were spilled to the ground. Pochop is pictured at blackboard above.

**A**NOTHER INCIDENT involved a loading dock car steward who decided to check an order in the bunker end of a refrigerated car. Without taking the precaution of in some way indicating his presence in the car, the steward started to check the load. While he was at the far end the car door closers shut the car door and passed on. The car was shuttled into the yard. Luckily for the trapped steward, the yardmaster checked the interior of the car before sealing it. The frightened and chilled steward scampered out. But for the yardmaster's inquisitiveness, the steward would have found himself, or rather have been found, in Wilkes-Barre.

At the suggestion of Martin Cernetisch, safety director, John Morrell & Co., the committee reviewed the NSC meat packing safety film, "Pack With Safety." The film was judged suitable with the exception of minor revisions. Charles Alexander, director, industrial safety, NSC, told the committee a 10 to 12 minute industrial safety film for a specific industry could be made at a cost of \$7,000 to \$8,000. Strictly functional films of the same length can be produced for about \$2,000, he said.

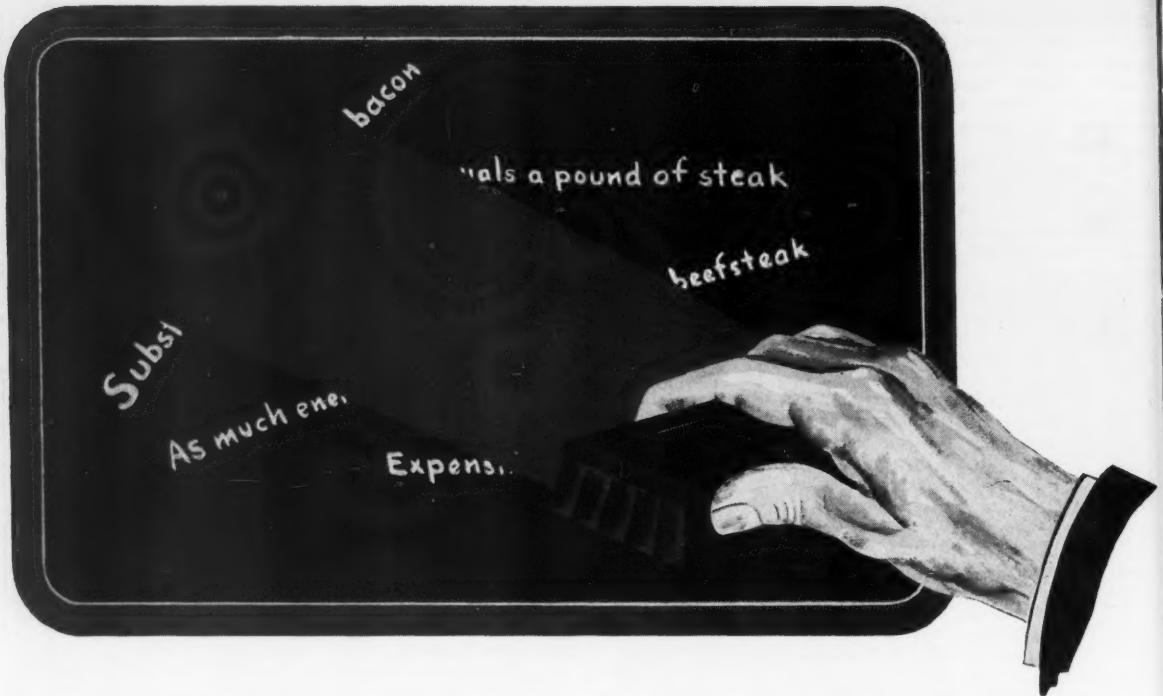
processed. Swine suspected of having the disease are now under observation in San Antonio, Tex.

Quarantines were lifted in Hartford county, Conn.; St. Clair county, Ill., and in Middlebury Heights township, Cuyahoga county, Ohio. These were the only areas in these states under quarantine.

On December 24 the state of Florida imposed restrictions on shipments of pork from Tennessee and Wisconsin.

### Revise Scabies Regulation

The California state department of agriculture has revised its sheep scabies disease regulation. All sheep shipped into California for immediate slaughter or otherwise must have a permit and be inspected. Permits may be obtained from Dr. J. E. Stuart, chief, Bureau of Livestock Disease Control, California State Department of Agriculture, Sacramento.



## Erasing Mis-Statements About Meat

**AMI's public relations staff sets the facts straight for ad men and others who turn out publicity unfavorable to meat.**

**A**S MUCH energy value as beefsteak" . . . "A wonderful substitute for bacon."

Correcting such mis-statements as these—which appear all too frequently in paid advertising and other printed matter—has always been an important phase of the American Meat Institute's public relations work. Recently the AMI has intensified its activities along this line.

There are two reasons why stepped up activity is needed. One is that because the Institute, the National Live Stock and Meat Board, other industry associations and meat packers have done such a fine job of promoting meat as an excellent source of high quality protein, meat has become in the minds of the average American the No. 1 protein food. Further, Americans have become acutely vitamin and protein conscious. Therefore manufacturers of other foods are trying to climb on the bandwagon.

The other explanation for the increasing number of comparisons with meat is that the price of meat has figured prominently in the news during the last few years. Certain other food manufacturers are taking advantage of this situation by suggesting their products as substitutes for meat.

The manner in which the AMI deals with unfavorable publicity follows, in general, a pattern of pointing out the false facts and suggesting a better way of promoting the food product in question.

When the AMI becomes aware of a statement—in a magazine, newspaper or on radio or television—which puts meat in an unfavorable position or which contains incorrect information concerning meat, the association's public relations department writes to the president of the company or the person making the statement.

In every case except one, the president has given instructions to the company's advertising department and to its advertising agency to stop using that particular copy. Generally, the owner of the business does not realize that his company is damaging another product, and in most cases the damage is unintentional.

The letters are written in an amiable and friendly vein. They do not criticize the product being advertised but point out briefly some of the mis-statements, citing the authority such as the American Medical Association. Then the Institute always comments that it believes a good product can and should be sold on its own merits, that attempt-

ing to sell a product as a substitute for another does not appear to be the best method of advertising food since it implies that the one product is inferior to that for which it is being substituted.

Recently a large manufacturer began advertising a new type of macaroni which it claimed to be higher in protein content. An initial ad in the campaign contained several inaccuracies. In a letter to the company's president Norman Draper, director, AMI's department of public relations, called attention to some of the false comparisons in the ad. Draper wrote, in part:

" . . . It is a fact, of course, that all foods, with the exception of fat and sugar, contain protein. But the protein of some foods is not the same as the protein of other foods, in that it is not biologically complete. That is, the protein of some foods is deficient in one or more of the amino acids which go to make up protein. Yet, the advertisement to which we refer mentions that your products are 'rich in natural proteins—contain essential foods for sound health,' etc.

"Then there are tables which purport to show that a pound package of this macaroni contains 'more protein than these healthful foods,' and in this con-

attention  
value



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**Daniels**  
MANUFACTURING CO.  
RHINELANDER, WISCONSIN

There is a **DANIELS** product to fit your needs, printed in sheets and rolls... transparent glassine • snowdrift glassine • superkleer transparent glassine • lard pak • bacon pak • ham pak grease-proof • sylvania cellophane • laminated papers • special "Heat-Seal" papers.

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nection five loin lamb chops are shown. In another table there are statements to the effect that it 'contains less fat-producing calories than these important foods.' A long list of foods appears in this chart. Number one on the list is lard which, of course, being pure fat, does register a large count of calories. But the portions listed are for 4 oz. It is inconceivable to us that anyone in America would sit down and eat 4 oz. of lard. In still another table the protein, B vitamin and iron content are shown when macaroni products are used in combination with other foods. It would seem to be fairly obvious that some of the content statements are based on what is obtained from the other foods. This seems to be quite natural because it is rare for anyone to eat macaroni or spaghetti except in combination with other foods or with a cheese or meat or tomato sauce.

"In this general connection you may have observed that we for many years have been promoting macaroni and spaghetti in advertising and food page publicity along with various meat products, and we have been happy to do so. Whenever we can we always try to take off our hat to other good foods, including macaroni and spaghetti.

"But all of these are details. What we really should like to suggest is that it should be possible to promote your excellent products on their own many merits and without, in effect, disparaging other good foods. The way this advertisement is put together, in our opinion, disparages various of our products because, for example, it makes it appear that beef contains 'fat-producing calories.' Yet, reducing diets prescribed by physicians, and those acceptable to the Council on Foods and Nutrition of the American Medical Association, specify the use of considerable quantities of lean meat. This is largely because the protein of meat contains all of the amino acids essential to health, and a deficiency of one or more of these even for a few days has been found by competent medical authorities to be dangerous to health and well-being."

Sometimes the AMI finds it necessary to censure an advertiser for pointing to the price of meat as a "horrible example" of high prices. The AMI explains that not only are we living in times of inflation, but that some cuts of meat which furnish the same excellent food value are reasonably priced.

An example is a recent advertisement by a large dairy company for cottage cheese which carried a headline, "The Nourishment of Expensive Beef Steak at one-fourth the Cost!"

"Of course, the statement is not factually accurate," the AMI letter to the company president stated. "For example, there is no appreciable amount of food iron (important nutritionally) in cottage cheese. Nor does cottage cheese contain certain vitamins and other minerals found in beef steak. However, these are not the real

points which we wanted to make.

"The principal point is the picking out of 'expensive beef steak' and comparing it with cottage cheese. Admittedly the cost of fancy steaks from fancy grades of beef is up—but relatively no higher than many other things. We are living in times of inflation, and there doesn't seem to be anything that anyone of us can do about that. However, there are many other cuts of meat which furnish many of the nutrients found in cottage cheese and they are not 'expensive' any way you look at them. This is particularly true right now (April 18, 1952) in the case of many cuts of pork. Yet the 'copy' in the advertisement speaks of 'costly meat,' in general terms.

"Admittedly, cottage cheese—like other milk products—is a very excellent source of protein, and we often have pointed this out. Also, cottage cheese is a very fine food considered from other angles.

"But, being such a good food, would it not be possible to have it promoted on the basis of its own merits rather than comparing it with 'expensive beef steak' or any other kind of meat? As you know, we have been having a lot of trouble with the OPS, its ceiling compliance regulations and things of that kind, so naturally we now are even more sensitive when someone endeavors to sell their product by disparaging ours, on a cost basis, or on a nutritional basis."

A similar case was an important chemical company's ad (promoting a chemical brush killer) which appeared in *Time* magazine. It pictured a woman shopper at a meat counter. The butcher was holding up a beautiful cut

of meat and the woman exclaims, "So . . . that's a steak." The copy remarked that "about the only acquaintance some young folks have today with the better cuts of meat is a joking acquaintance, prices being what they are. It goes on to say that more pasture would help the meat supply.

The Institute wrote the company that certainly more and better pasture would help, but pointed out that it is "disturbing" when someone, especially a company which looks to the industry for many customers, goes out of its way to talk about the price of meat.

A meat packer called the Institute's attention to a statement appearing on the milk bottles of a certain dairy: "Energy-wise you get a break; one quart of milk equals a pound of steak." The Institute wrote the president of the dairy, who replied that the bottles went out on the route before he knew it and without his approval and were being recalled immediately.

Not long ago a dog food manufacturer ran an ad which contained such misleading statements as "muscle meat is also deficient in minerals" and "meat varies in its value for reproduction." The AMI wrote the firm that such statements distinctly disparage meat as a good and nutritious food and that many people consider themselves rather close to their dogs and what they eat and would apply the statements to their own diets.

During the recent campaign for the presidential nomination, the *New York Times* quoted Senator Kefauver as saying that he favored the establishment of a Senate committee on consumer interests to discover how the price of pork chops, for example, had dropped less than the price of hogs during the year ending in February.

The American Meat Institute wrote to the paper's financial editor, with a copy to Kefauver, stating that at that time the composite price of wholesale pork and lard was 19 per cent lower than a year ago, which was about the same as the live hog drop. It explained fully why the center cut chops seemed to be priced high.

The Institute takes advantage of all these opportunities to explain how supply and demand determine the price of meat.

The Institute has had to write a number of letters to doctors and to columnists who said that eating too much meat may lead to common heart diseases. In these instances the Institute cites its own medical advertisements, which are approved by the Council on Foods and Nutrition of the American Medical Association.

Fortunately, not all statements regarding meat are unfavorable. Sometimes the Institute comes across material which is highly favorable to the meat packing industry or to its products. In this event, the Institute sees that it gets wide distribution.

A good example is a letter received late this fall from Robert E. Hardy



Continental Can Co. is producing a line of waxed paper containers for moist, refrigerated products, called "Table Treats." With attractiveness as the chief aim, Continental tested six patterns. The fresh pink and green "Dogwood" flower design was chosen a 10-to-1 feminine favorite. This floral pattern, plus the transparent monopane lid which shows a clean, protected product, gives the containers high display and eye-catching appeal.

ns, "So marked some better instance, goes on help

of Los Angeles, who had seen some of the Institute's nutritional advertising. Hardy wrote:

"Recently I had the good fortune to observe for the first time your ad, 'Meat After Surgery.' I wish I might have seen it 40 years ago!

"After 20 years of not eating much meat regularly, due to the influence of 'screwball' dietitians and 'health food fanatics,' I am an old, weak man at 62, having suffered repeated serious virus infections with fever of various types. I lived mostly on vegetables, fruits, starches and dairy products, and developed a first class enlarged liver condition from the latter.

"Finally, a few months ago, following the most recent illness, I have landed in the hands of a 'good' doctor who insists I eat meat daily and plenty of it, having decided most of my illness has been the result of malnutrition and assimilation due to lack of sufficient 'amino acids,' and protein and vitamins! He must be right, since the improvement is already remarkable, and now your 'ad' gives me further faith."

In recent years the Institute and many meat packers have been trying to get the public to understand how very small the profits of the meat packing industry are. Recently the Institute based an editorial release on a splendid advertisement of the Warner & Swasey Co., a machinery manufacturer. It treats the subject of profits in a novel manner. The ad points out first of all that "The very existence of the world depends on profits." It uses agriculture as an illustration, stating that a farmer plants one potato and gets back about 15, for a profit of more than 1,000 per cent. He plants a pound of corn and gets back 336 lbs., for a profit of 33,600 per cent. "To legislate against profits is as silly as to legislate against things growing," the advertisement concluded.

In its copy, the AMI used the very small profits of meat packers to indicate that business profits in many cases are too small. It went on to state that there has been much misrepresentation of the profits earned by packers.

"A good current example is the meat industry, which has come in for much criticism because of the price we pay for its products. On the average the profit earned by the meat packers has been running at substantially less than 1c out of each dollar of sales."

These editorial articles are distributed and widely published throughout the United States to country weekly newspapers and small city dailies.

All of this work supplements the principal public relations activities of the Institute. Currently a series of factual public relations messages about the industry is running in a diversified list of national publications. These messages are designed to inform and enlighten leaders of thought and public opinion who play a major role in influencing the attitude of the American people toward the industry, its activities and its products.

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## CONTROLLED MANUFACTURE EVERY STEP OF THE WAY...

### THAT'S JULIAN!

JULIAN Smokehouses are built by Julian experts in our own shop and foundry . . . your assurance of really dependable smokehouse performance. The day-to-day and the year-to-year trouble-free performance is the result of Julian's long experience and expert engineering "know how". Remember: JULIAN is the symbol of the BEST in Smokehouse Equipment. Contact Julian today!



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OUR 72<sup>ND</sup> YEAR

SERVING THE INDUSTRY WITH

## Natural Casings

The  
Casing House

## BERTH. LEVI & CO. INC.

- CHICAGO
- BUENOS AIRES
- LONDON
- NEW YORK
- WELLINGTON
- SYDNEY

## Expert Advises: Examine All Aspects Of Pension Program With Caution

**T**WELVE cautions to meat packers who may face pension demands in 1953 were listed this week by Edwin Shields Hewitt, specialist in pension and deferred compensation programs. Such demands may be expected to follow adoption of the recent Armour and Company pension program—first negotiated plan in the packing industry.

Hewitt, head of Edwin Shields Hewitt & Associates, with offices in Libertyville, Ill., and Chicago, said that packers might well consider the following suggestions:

1. The most successful pension plans are "tailor made." Companies' problems and needs differ widely. While it may seem easy simply to duplicate a plan installed by another company, such a course may prove costly.

2. It is hazardous to base major decisions on a single set of specifications. Specifications may be changed in innumerable ways—and each change in the plan will, of course, alter the costs.

3. Momentary pressures should not be allowed to influence basic decisions. Examine every assumption—is it sound or is it merely a sales argument? The liabilities of any benefit program are too great to be accepted without careful analysis.

4. It is important not to single out

any one benefit for examination alone. In order to produce maximum benefits for the dollars spent, it is necessary to consider all benefits together and thus avoid overlapping costs.

5. If possible, keep negotiations for pensions separate from wage negotiations. Pensions are a long-range commitment and are not likely to be adjusted downward in the future under any conditions. Wages, on the other hand, tend to follow general or company economic conditions and are subject to constant change.

6. Attempt to negotiate only on the basis of benefits. Negotiations on a cents-per-hour basis often have proved unsatisfactory. Even if an employer reaches an agreement with his employees regarding a given number of cents-per-hour, he must then begin negotiations a second time in order to determine benefits.

7. Consider how benefits and liabilities will appear in the future under varying conditions. It takes a telescope as well as a microscope to gather the facts needed for sound judgment.

8. It is not necessary to include all employees in the same program. It is as logical to say that the same formula for benefits should apply to all employees as to say that the same yard-

stick should be used to measure everyone's compensation.

9. Determine the objectives of a program. Retirement plans should be tailored to the objectives. It is difficult to develop sound plans using the traditional bargaining method of demand and counter proposal.

10. Policy can be formulated effectively only after objectives have been set forth. This procedure will enable management to determine whether transfer, retention or retirement—or some combination of them—is the best method of solving the problem of the too-old employee. In practice, most employers and employees would agree that a sound policy should embrace facilities for transfer, retention and retirement.

11. Develop a program to implement the policy. There are almost limitless alternatives to be studied. Each one, of course, produces a different effect both on the liabilities and benefits.

12. It is hazardous to wait until demands are received before carefully exploring the subject of pensions. Determine well in advance of bargaining, company objectives and attitudes, and develop basic specifications for a plan to accomplish these objectives.

Both employer and employees should be given the means to understand the background of all decisions and their probable consequences. This is of prime importance since the commitments involved are among the largest an enterprise will ever face.

WHEN YOU INVEST IN EQUIPMENT

YOU EXPECT TO GET RESULTS

Our COMBINATION RUMP BONE SAW AND CARCASS SPLITTER will do just that.

For over 25 years our SPLITTER has been efficiently and economically serving better than 95% of the packers in this country as well as many in foreign lands.

Why don't you take advantage of job-proved equipment and achieve perfectly split carcasses. Invest in the best . . . there is no substitute.

**BEST & DONOVAN, 332 S. MICHIGAN AVE., CHICAGO 4, ILL.**

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Production's  
up 37%

thanks to  
**OAKITE**  
hog-scalding

SOAK your wire-haired hogs in an Oakite scalding solution, and get results like these:

Production stepped up from 170 to 233 hogs an hour.

Only 7 out of 647 hogs retained for further shaving.

Potent Oakite solution quickly softens bristles, helps make hair removal quicker, more thorough. Carcasses come out clean, free of scurf, easy to handle.

**Other advantages, too:** No damage to hides. Less drag-out of solution. No insoluble deposits on equipment. Scalders stay clean. Economical! Average solution uses only 4 to 8 pounds of Oakite compound to 1000 gallons of water.

**See for yourself:** Ask your local Oakite Technical Service Representative. He'll work out a formula to fit your facilities, your water supply, type of hog you're processing. Call him today, or write Oakite Products, Inc., 20A Rector St., New York 6, N. Y.

SPECIALIZED INDUSTRIAL CLEANING  
**OAKITE**  
MATERIALS • METHODS • SERVICE

Technical Service Representatives Located in  
Principal Cities of United States and Canada

## Sees More Prosperous Year for Industry

E. F. Forbes, president and general manager, Western States Meat Packers Association, issued the following statement last week on the outlook for the meat packing industry:

"I believe that the year of 1953 promises to be one of the best years for the meat industry in the past four or five years.

"The chief contributing factors to a favorable outlook are the imminent scrapping of government controls over our industry and the notable increase in supplies of livestock available to our industry for slaughter.

"The increase in livestock supply is seen particularly for beef, and thus a changed and welcomed situation will be brought about. Instead of demand far exceeding supply in beef, as we have known in recent years, it is expected that we shall have an equalized balance of supply and demand. The abundant supply of livestock will bring its price down for the packer, and as a result the packer will be in a good position to move more meat on to the consumer level,—much more, in fact, than has been possible in the face of record-high prices of livestock during the past two years.

"Confirming this expectation in livestock supplies, statisticians now predict that 1953 production of meat will exceed that of 1952 by four or 5 per cent; moreover, that the per capita meat consumption will rise from 143 lbs. per person to 145 to 146 lbs. Most of this increase is due to come from beef.

"These facts indicate a definite expansion in our industry, and it has been our experience that whenever our industry expands we enjoy a greater degree of prosperity. On the other hand, whenever the supplies of raw materials are subject to decline, thereby increasing the cost of livestock, the demand exceeds the supply and our packers find it extremely difficult to realize a fair margin of profit in their operation.

"We anticipate that at least 60,000,000 people will be gainfully employed in 1953 and at good wage levels. This creates a favorable climate for good consumer demand for our products.

"The ever-increasing development of research in both edible and inedible meat products contributes substantially to the success of our industry in 1953. The discoveries of new uses for by-products, the impressive developments in improving the quality and flavor of our products, and the progress in packaging materials and devices for eye-appeal and convenience, all give meat and meat products a definite lead as a food commodity in terms of the consumer's food dollar."

Take an interesting few minutes trip Up and Down the Meat Trail. See pages 21 and 22.

NOTHING ELSE CUTS  
CLEANING COSTS  
LIKE THE ORIGINAL...



Try the original Kurly Kate metal sponge. See how it quickly and thoroughly wipes away the most stubborn dirt. Remember it will not splinter or rust—never cuts hands—never injures metal or plated surfaces, thus adding life to equipment. Then you'll know why the original Kurly Kate tops all metal sponges for safety—efficiency, economy and speed.

Available in Stainless Steel  
Special Bronze  
Stainless Nickel Silver

FOR ALL  
PACKING HOUSE  
AND  
SAUSAGE MFG.  
EQUIPMENT

Guaranteed  
Satisfaction fully  
guaranteed. Use  
proves its worth or  
your money back.

Order From Your Jobber  
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NORTH SIDE PACKING CO.

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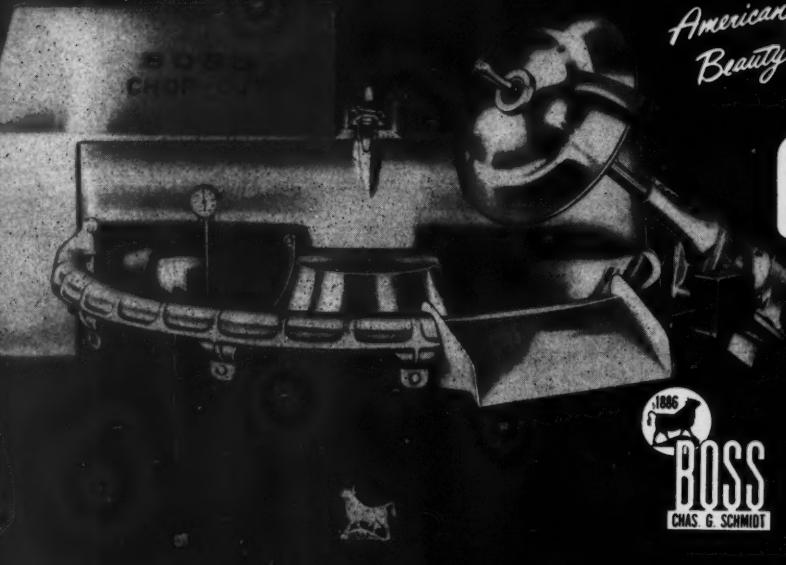
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SILVER STAR



SHEBOYGAN  
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Swift



The superior performance of the "BOSS" Chop-Cut Sausage Meat Cutter is now an accepted fact, and Chop-Cut travels in the best of company. The firms named here are only representative of Chop-Cut's many users. We are proud and grateful.



DONOVAN'S  
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THE Cincinnati BUTCHERS' SUPPLY COMPANY  
CINCINNATI 16, OHIO

INQUIRIES . . .

from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Chicago 9, Ill.

# UP & DOWN

# THE MEAT TRAIL

## PERSONALITIES

### and Events OF THE WEEK

► Weil Packing Co., Evansville, Ind., acted as host to its customers one evening recently. The plant was open for inspection and all products sold by the company were displayed. The company furnished entertainment and refreshments in the company cafeteria for some 450 people who attended. The party particularly honored Charles Lamble, sales manager, who completed 20 years with the company. Lamble left shortly thereafter for a vacation trip to California.

► All officers of the C. A. Durr Packing Co., Utica, N. Y., were reelected at the recent annual meeting. The slate is as follows: Chairman of the board, Clara Durr Harrison; president and treasurer, David J. Harrison; vice president, Margaret P. Durr; assistant treasurer, Arthur H. Mauthe; secretary, William M. Howard, and general manager, A. P. Carpenter. At this meeting Jerome B. Harrison was elected to the new post of executive vice president.

► When the El Paso Times suggested a local fund be started to make Christmas more cheerful for some of the city's "oldsters," the Peyton Packing Co. there was among the first to respond, sending a check for a substantial amount.

► In a special pre-Christmas foods

THIS GROUP picture was taken during the recent annual meeting of the midwestern division of the National Independent Meat Packers Association. E. Y. Lingle, Seitz Packing Co., Inc., St. Joseph, divisional vice president, arranged the luncheon meeting.



HONORING THE UNIVERSITY OF WISCONSIN meat judging team for winning first place in beef classification and grading in the intercollegiate meat judging contest at the recent International Live Stock Exposition, Homer Davison, vice president of the American Meat Institute, presents them with a plaque on behalf of his organization. The Wisconsin trio also won top honors in the entire contest in a field of teams from 21 colleges and universities. The contest is sponsored annually by the National Live Stock and Meat Board. Left to right are Davison, J. T. Juozaitis, C. K. Eckels, D. A. Miller and Robert W. Bray, coach.

section, the *Chicago Tribune* carried an illustrated article on carving, written by M. O. Cullen, director of meat merchandising, National Live Stock and Meat Board, Chicago.

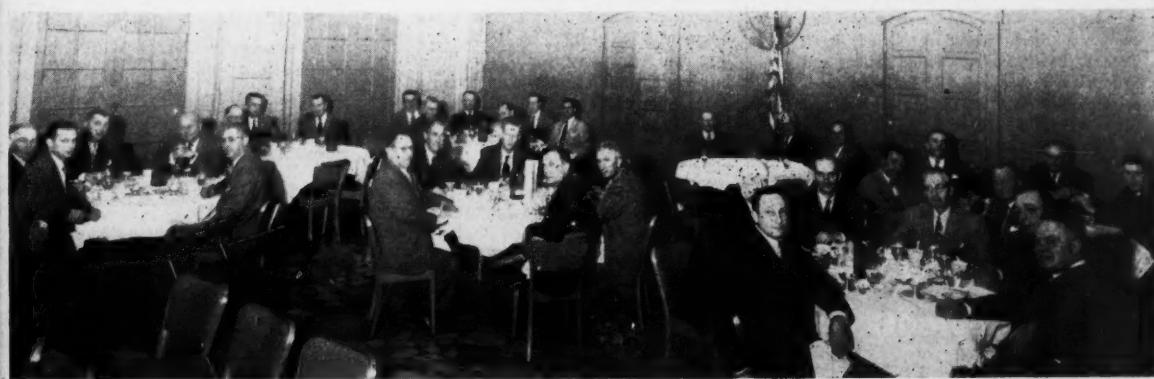
► Beginning Christmas day, the Little Rock Packing Co., Little Rock, Ark., closed for a six-day vacation with pay to all employees. Chris Finkbeiner, president, said the closing was possible because the firm's customers stocked up in advance. The plan will be used each year if successful, he said. Finkbeiner added that work would start on January 1 because "many of our employees are superstitious and feel it is a good omen to be working on the first day of a new

year." Little Rock Packing Co. also distributed a \$5,000 bonus among 126 employees on Christmas eve.

► Nick Klubnikin, sr., general manager of the Klubnikin Packing Co., Los Angeles, died recently. He was one of the pioneer packers in the Vernon area.

► Dr. Robert J. Robertson, USDA meat inspector in the San Francisco BAI office, died recently.

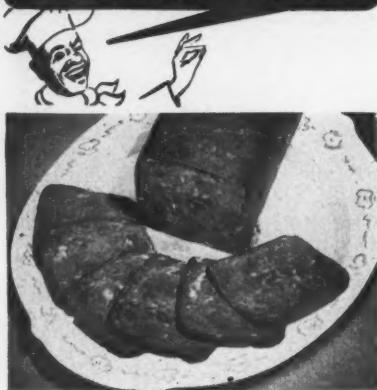
► Richard W. Shaw, president of the United Packing Co., Wheeling, W. Va., announced that his firm has started a \$300,000 expansion project. It includes improvement at the Benwood, Wheeling, W. Va. plant and other properties in the Ohio Valley.



# BAR B-Q

## Southern Style

FOR NEW  
CUSTOM-MADE PROFITS



When you make barbecued loaves, don't take chances with weak, "dishwater" flavors. Experience has proved that only the tang of a real, old-fashioned Southern barbecue can satisfy barbecue enthusiasts.

It is that tang, plus the mouth-watering aroma of the crackling barbecue spit that we've built right into Custom Special Barbecue Base and Custom Barbecue Spice. Never varying in quality, they give your loaves a delicious "he-man" flavor that is completely uniform from batch to batch.

Best of all, Custom barbecue ingredients are economical. Because of our unique processing methods, you get more "mileage" from both Barbecue Base and Spice.

See your Custom Field Man soon. Ask him to show you how these Custom products can help increase your sales ... and your profits.

#### CUSTOM PRODUCTS INCLUDE:

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701-709 N. WESTERN AVE., CHICAGO 12, ILL.

### Brandt Retires as Swift Vice President, Comptroller

James F. Brandt, vice president, comptroller and director of Swift & Company, has retired after 46 years of service. He started with Swift at the age of 18 as a clerk and closes his career as one of the company's top executives.

Brandt was educated in Chicago's public schools and continued his education after he started work with night school at Northwestern University and the Walton School of Commerce.

Within eight years he was given his first administrative responsibility as head of the bonding department. He became assistant office manager in 1927 and general office manager four years later, with added responsibilities over various personnel activities.

In 1932 Brandt was elected assistant comptroller and in 1939, comptroller. In 1943 he was elected vice president and comptroller and in January 1950, director.

His many civic activities included work with the Community Fund and the American Red Cross. For years he devoted much of his time to the Boy Scouts of America, and was awarded the Silver Beaver decoration in 1939 for meritorious service.

### Laurance H. Armour Dies

Laurance Hearne Armour, 64, a director of Armour and Company, died December 29 in Presbyterian hospital, Chicago. He was stricken with pneumonia two weeks ago while vacationing on the Gulf of Mexico. Armour was a founder and board chairman of the LaSalle National Bank, Chicago. In recent years he had not been active in the management of Armour.

He was born in Kansas City, Mo., the son of Kirkland B. Armour, and cousin of J. Ogden Armour. He joined Armour at Kansas City in 1909. The following year he was transferred to the company's Chicago office and in 1914 became a director of the firm.

During World War I, as an Army major, he supervised the construction of a refrigerating plant at Bassens, France. After the Armistice he returned to Armour and in 1923 was placed in charge of the firm's 31st st. by-products plant. In 1926 Armour left the company for health reasons but continued to serve as a director.

Recovered from the illness he returned to business in 1928 as head of an aviation investment trust. In 1933 he was appointed president of the American National Bank & Trust Co. of Chicago. In 1940 Armour helped found and became board chairman of the La Salle National Bank.

Survivors include his widow, a son, Laurance, Jr., a brother, A. Watson Armour, and a sister, Mrs. James Dunn, wife of the U. S. ambassador to France.

### Reorganization of Kingan Management is Announced

The November issue of *Kingan Folks* contains an article on the reorganization of Kingan & Co., Indianapolis, following sale to Hygrade Food Products Corporation. In a message to employees, T. R. L. Sinclair, executive vice president, explains that the two firms, Kingan and Hygrade, will "pool resources in cases where operating economies can be made, but it is the intention that the two companies should operate in free competition where this is in the common interest."

Other than the appointment of Harry F. Staub as president and T. R. L. Sinclair as executive vice president, no changes were made in Kingan's top management. W. R. Sinclair remains as chairman of the Kingan board.

T. G. Sinclair is vice president and treasurer; J. W. Coffman is vice president in charge of production; N. Bruce Ashby is vice president in charge of marketing; T. T. Sinclair is vice president in charge of the Indianapolis plant, and Edward Scheidenhelm, secretary and legal counselor. Earl Malcolm, formerly director of the budget, has been appointed assistant to Coffman.

In the future, the director of research and the purchasing agent will report to the executive vice president. Formerly both were in the operational segment. The industrial relations and public relations directors also report to the executive vice president of the company.

On T. T. Sinclair's staff are Frank Crabb as general superintendent of the Indianapolis plant; Earl J. Murphy as his assistant; Ralph Triller, supervisor of manufactured and canning operations, and E. B. Mayhew, who is in charge of personnel and employment.

Several changes were announced in the marketing staff. R. S. Wiggins remains as sales manager of the general line; Virgil Martin was appointed sales manager for Indianapolis; Earl Burkhardt was named Martin's assistant; W. D. Griggs was named assistant to J. H. Lombard, who is administrative assistant to Ashby, and C. A. Marquardt was made sales manager for shelf canned meats. Denton J. McVey remains in charge of government negotiations and contracts.

### E. G. James to Open New Office in San Francisco

On January 5, 1953, E. G. James Co., with offices in Chicago, Boston and New York, will open a branch office in San Francisco. It will be located at 268 Market st., San Francisco 11, telephone YUKon 6-4991.

Leonard F. Jones, formerly with Moffat & Co., San Francisco, will manage the office.

## FLASHES ON SUPPLIERS

THE CINCINNATI BUTCHERS' SUPPLY CO.: William C. Schmidt, executive vice president, has announced the appointment of Paul Borders as direct factory representative and sales engineer for the southeastern Illinois



P. BORDERS



A. K. MILLER

Indiana, Kentucky, Ohio and West Virginia territory. Borders has for the past 20 years been associated with Kingan & Co. as an engineer and more recently as chief engineer for that firm. Schmidt also announced the appointment of Alton K. Miller as south central representative to cover the states of Texas, New Mexico and western Arkansas. Miller, who will headquartered in San Antonio, began his meat industry career 28 years ago with Home Packing Co., Terre Haute, Ind.

MILPRINT, INC.: Roy E. Hanson, vice president and director of sales of this Milwaukee firm, has announced the appointment of George L. Everitt as sales promotion manager. Everitt had formerly been sales manager of the Everitt Hat Co., Milwaukee, and account executive of Frederick C. William and Associates, Chicago ad firm.

LINK-BELT CO.: Hubert J. McCormick, who started with Link-Belt in 1929, has been appointed sales manager of the Caldwell plant (Chicago), succeeding Erwin A. Wendell.

MILWAUKEE SPICE MILLS: Daniel L. Gruber, veteran of 20 years in the spice and food processing industry, has joined the sales staff of this Milwaukee concern.

### AMI Publishes Another Section of Safety Code

The safety committee of the American Meat Institute has prepared a release covering electrical hazards and personnel protective equipment for employees in the pork cutting department. This is the second release the committee has distributed in connection with its revisions and recommendations for a new Safety Code to replace the code originally published some years ago. Earlier this year the committee distributed recommendations for personnel protective equipment for the hog dressing department.

## MISSISSIPPI . . . First Again!



### ... with a New Livestock and Poultry Production Plan

Excellent opportunities exist today for processors of livestock and poultry products in Mississippi, which has just scored another first in the field of agriculture. To encourage the rapidly growing livestock and poultry industry, the Mississippi legislature recently adopted an act and set up a guaranty fund to encourage banks and other lending agencies to make long term livestock and poultry production loans to qualified farmers of the state.

Mississippi is now first in livestock production among the Southeastern states with 1,791,000 head of cattle on farms. She ranks second in poultry, having increased production six times in the past five years.

In addition to these available resources, Mississippi's BAWI law—another first—permits communities to vote bonds to provide sites and construct buildings to house processing industries.

With raw materials and a plant within your reach in a growing new market, you can't afford to overlook the opportunities offered under these two programs. Get the details today. Write:

# MISSISSIPPI

MISSISSIPPI AGRICULTURAL



AND INDUSTRIAL BOARD

State Office Building  
Jackson, Mississippi

# SCHNABEL

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## MEAT HAUL BODIES *to fit ANY chassis!*



Sturdy, dependable, built to take the hard knocks of gruelling service, these rugged all-steel bodies (galvanized is used where rust is a factor) were not "dreamed up" on a drawing board, but were developed in co-operation with the meat packing industry to meet the practical requirements of on-the-road service. In addition to their many structural and service advantages they are extremely easy to "work", and to keep clean and sanitary. Over the years they have built an enviable reputation for long life and maintenance-free operation.

We build them fully insulated and refrigerated or non-refrigerated as desired.



TRUCK BODY DIVISION

**THE SCHNABEL COMPANY**

ESTABLISHED 1860

South Tenth Street • Hubbard 1-3000 • Pittsburgh 3, Pa.

Wire, 'phone or write for complete information.

HAPPY NEW YEAR  
TO  
OUR MANY FRIENDS!



**ASMUS BROS. INC.**

Spice Importers and Grinders

523 EAST CONGRESS • DETROIT 26, MICHIGAN

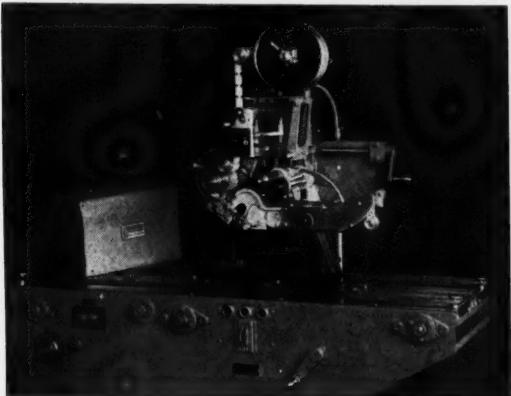
# NEW EQUIPMENT and Supplies

**AIR-OPERATED PUMP**—A new compressed air-operated displacement pump which is purely pneumatic in action and has no rotating or reciprocating parts is being distributed by the



Ferro Corp. of Cleveland. The unit is called the Ejectopump and is manufactured by Gresham and Craven, Ltd., Great Britain. It operates automatically when connected to any compressed air supply line and pumps the liquids in a series of regular suction and discharge strokes. The pump can be arranged above the level of the liquid since it is self-priming. This pump has no bearings, glands or revolving shafts. It consists of a cylindrical casing, a float and two return valves, which are in contact with the liquid, and a header mounted above the casing which is never in contact with the pumped liquid. The header houses the pneumatic valves and an air-operated ejector which is in operation during the suction stroke only.

**AUTOMATIC PACKAGE LABELER**—This new machine has been added to the line of automatic roll-type labelers made by the Oliver Machinery Co., Grand Rapids, Mich. It is being used as a separate unit, with machines not equipped with labeling units, and in a conveyorized packaging line. Designated No. 804-B, the machine uses Oliver Roll-Type thermoplastic labels, is versatile and completely adjustable. It



heat-seals a single diecut label (from roll) in any position on the top side of a cardboard box, or any package having a uniform, supported surface. The label can be directly applied to the cardboard container or cellophane, glassine, wax or kraft paper overwrap at speeds from 40 to 80 per min. Packages are automatically spaced and synchronized with the labeling mechanism. Positive pressure and heat (on label only) is said to assure a perfect, strong seal. The machine handles packages 6 to 18½ in. long, 2½ to 10 in. wide and 1½ to 7¾ in. high. It applies labels 1-1/6 to 3 in. cut-off width, 1½ to 3½ in. long. An Oliver label imprinter can be attached for imprinting variable copy on labels just before they are applied.

Rate of air admission to the casing during the delivery stroke is adjustable and output can be controlled to give any desired pumping rate. When supplied with compressed air at 30 to 50 psi, the pump will deal with discharge heads up to 50 ft. Normal maximum suction is 10 ft. The pump is said to require no lubrication.

\* \* \*

**SMOKING POWDER**—A new additive to the usual hardwood sawdust smoking process for ham, bacon, sausage and beef tongue has been placed on the market by De Haaf Specialty Products Co. of Los Angeles. Called "Fuma," the material is a combination of spices and other vegetable products and contains no artificial flavoring. It may be used for smoking in federally inspected establishments. The powder is spread out on the usual hardwood sawdust and smolders together with it; the manufacturer reports that "Fuma" gives an improved smoke color and flavor. The additive has been used in Europe for many years.

\* \* \*

**AUTOMATIC TRUCK TRANSMISSIONS**—Ford Division of Ford Motor Co. has announced that its new 1953 line of F-100 series trucks, including the pick-up and panel delivery, will be equipped with fully automatic transmissions as optional equipment. The new transmission permits ease of driving and reduces operator fatigue. According to Ford, it is just as economical to operate as the conventional drive. The new transmission, to be available on either the V-8 or 6-cylinder engines, reportedly out-performs the conventional drive. Two pickups were overloaded to the stall limit of a conventional transmission truck on a 30 per cent grade. The truck with automatic transmission took the grade easily. Other tests in which the automatic transmission excelled included a bumper-to-bumper pushing contest and acceleration tests.

**USE PLANT TRUCK FOR SNOW PLOW**—To give its industrial trucks the further task of plowing snow, the Clark Equipment Co., Battle Creek, Mich., offers a snow plow attachment designed for all its pneumatic-tired fork trucks except the 1,000-lb. Trucloader. The plow is a non-hydraulic at-



achment which is adjusted manually to several blade angles, and which is mechanically adaptable to uneven ground surfaces. The plow is readily detached as a unit and requires no tools for mounting or dismounting. Pushing blocks, located at the base of the plow assembly, enable the blade to exert maximum force at the base of the snow load. A compression coil spring acts as shock absorber. Designed primarily for snow removal, the attachment may also be used for grading, back-filling and other light yard maintenance operations. Two metal legs permit upright storage of the plow.

\* \* \*

**STAND-BY GENERATING PLANT**—A compact electric generating plant, engineered primarily for emergency stand-by service, has been developed by the Universal Motor Co., Oshkosh, Wis. The model has a 10 KW capacity. It is available with electric starting or can be supplied with controls which automatically start the plant the instant regular power fails. The unit's four-cylinder gasoline engine is air-cooled, helping reduce maintenance. The plant can be furnished for single phase or three-phase service at either standard or special voltages.

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# Holiday Week Meat Output Off 32%; Calf Slaughter Smallest This Year

**M**EAT PRODUCTION under federal inspection for the week ended December 27 dropped to the lowest in 19 weeks. The U. S. Department of Agriculture estimated output at 280,000,000 lbs., the smallest since August, and 32

lamb slaughter the lowest since July.

Packers under federal inspection killed a total of 200,000 head of cattle compared with 275,000 the previous week and 202,000 a year ago. The week's liquidation of cattle resulted in

## ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended December 27, 1952, with comparisons

Week Ended	Beef		Veal		Pork		Lamb and Mutton		Total Meat	
	Number 1,000	Prod. mil. lb.								
Dec. 27, 1952	200	109.0	66	7.3	1,132	154.2	198	9.1	280	
Dec. 20, 1952	275	148.2	118	13.3	1,748	239.8	252	11.8	413	
Dec. 29, 1951	202	113.0	56	5.8	1,306	171.1	161	7.7	298	

### AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle			Calves			Hogs			Sheep and Lambs			LARD PROD.		
	Live 1,000	Dressed	Live 100	Total mil. lbs.	Per 100 lbs.	Total mil. lbs.									
Dec. 27, 1952	545	545	200	110	241	136	99	46	13.9	37.9					
Dec. 20, 1952	539	539	205	113	242	137	98	47	13.8	58.6					
Dec. 29, 1951	559	559	186	104	241	131	101	48	14.6	45.8					

per cent below production of the week before, which amounted to 413,000,000 lbs. This Christmas week output was also below 298,000,000 lbs. of a year ago by 6 per cent. Marketings of livestock fell with the holiday lull.

Slaughter of all classes of meat animals declined sharply, although that of calves and sheep only held above a year ago. Holiday period hog kill dipped to the smallest in about three months. Cattle slaughter decreased to the lowest since July, calf kill was the smallest for any week this year, and sheep and

109,000,000 lbs. of beef against 148,200,000 lbs. the week before and 113,000,000 lbs. last year.

Slaughter of calves fell to 66,000 from 118,000 the week before but was 10,000 head more than for the same period last year. As veal the week's calf kill amounted to 7,300,000 lbs. against 13,300,000 lbs. the previous week and 5,800,000 lbs. last year.

Hog slaughter numbered 1,132,000 animals for a decided drop from the 1,748,000 the previous week and 1,305,000 a year ago. As meat, the week's

## HEAVY HOGS MAKE SENSATIONAL CUTTING MARGIN GAIN

(Chicago costs and credits, first two days of week)

Reversing the trend of the past couple weeks, heavy hogs scored sensational gains to move into the plus column for the first time in weeks. Choice light-weights lost in cutting value despite the higher average live price paid. Medium weights also gained slightly.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first two days of the week.

180-220 lbs.			220-240 lbs.			240-270 lbs.						
Pct.	Price	Value	Pct.	Price	Value	Pct.	Price	Value				
live wt. lb.	per cwt.	per fin.	live wt. lb.	per cwt.	per fin.	live wt. lb.	per cwt.	per fin.				
Skinned hams	12.7	49.2	\$ 6.24	\$ 8.91	12.7	48.5	\$ 6.16	\$ 8.58				
Picnics	5.7	28.7	1.64	2.32	5.5	27.2	1.50	2.09				
Boston butts	4.3	33.0	1.42	2.01	4.1	31.5	1.29	1.83				
Loins (blade in)	10.2	38.8	3.96	5.65	9.9	38.2	3.78	5.31				
Lean cuts		\$13.26	\$18.89		9.6	30.2	2.90	4.08				
Bellies, S. P.	11.1	31.5	3.50	5.01	12.6	30.2	2.90	4.08				
Bellies, D. S.					2.2	19.0	1.40	1.57				
Fat backs					3.2	5.8	1.18	1.24				
Plated and jowls	2.9	7.6	.22	.31	3.1	7.5	.23	.31				
Bow leaf	2.3	8.5	.20	.27	2.2	8.5	.19	.26				
P. S. lard, rend. wt. 13.9	7.9	1.10	1.57	12.4	7.9	.98	1.37	1.87				
Fat cuts and lard.		\$ 5.02	\$ 7.16		\$ 4.88	\$ 6.83		\$ 4.23				
Spareribs	1.6	33.1	.53	.76	1.6	27.1	.43	.62				
Regular trimmings	3.8	16.7	.55	.78	3.1	16.7	.52	.70				
Feet, tails, etc.	2.0	8.2	.16	.23	2.0	8.2	.16	.23				
Offal & miscel.			.55	.80		.55	.70	.78				
<b>TOTAL YIELD &amp; VALUE</b>	<b>70.0</b>	<b>\$20.07</b>	<b>\$28.62</b>	<b>71.5</b>	<b>...</b>	<b>\$19.26</b>	<b>\$26.98</b>	<b>72.0</b>	<b>...</b>	<b>\$17.56</b>	<b>\$24.38</b>	
Per cwt. alive			Per cwt. alive		Per cwt. alive		Per cwt. alive		Per cwt. alive		Per cwt. alive	
Cost of hogs		\$18.50	Per cwt.		\$18.06	Per cwt.		\$17.55	Per cwt.		\$17.55	
Condemnation loss		.10	Per cwt.		.10	Per cwt.		.10	Per cwt.		.10	
Handling and overhead		1.10	yield		.96	yield		.86	yield		.86	
<b>TOTAL COST PER CWT.</b>	<b>\$19.70</b>	<b>\$28.14</b>		<b>\$19.11</b>		<b>\$26.76</b>		<b>\$17.51</b>		<b>\$24.32</b>		
<b>TOTAL VALUE</b>	<b>20.07</b>	<b>\$28.62</b>		<b>19.27</b>		<b>\$26.98</b>		<b>17.56</b>		<b>\$24.38</b>		
Cutting margin		+\$ .37		+\$ .48		+\$ .16		+\$ .02		+\$ .04		+\$ .06
Margin last week		+\$ .47		+\$ .67		+\$ .13		+\$ .20		+\$ .66		+\$ .91

swine kill yielded 154,200,000 lbs. of pork against 239,800,000 lbs. the preceding week and 171,100,000 lbs. last year. Lard production dropped to 37,900,000 lbs. from 58,600,000 lbs. the week before and 45,800,000 lbs. a year ago.

Slaughter of sheep and lambs was reduced to 198,000 head, or 54,000 less than the previous week, but 37,000 head more than during the corresponding period last year. Production of lamb and mutton dropped to 9,100,000 lbs. from 11,800,000 lbs. the preceding week, but was more than the 7,700,000 lbs. a year ago.

Corresponding week meat production of years past was as follows: 1950, 295,000,000 lbs.; 1949, 276,000,000 lbs.; 1948, 248,000,000 lbs.; 1947, 275,000,000 lbs.; and 1946, 244,000,000 lbs.

## November 30 Frozen Beef Stocks At 33-Year High

Utilization of cooler space in public warehouses declined one point through November to 68 per cent, whereas occupancy in freezer space remained unchanged at 78 per cent, the U. S. Department of Agriculture has reported. Although the decline in cooler occupancy was less than average for this time of year, utilization at the end of the month was equal to the 1947-51 average for November. Freezer occupancy also was about average. Holdings of beef were at a 33-year high.

Net withdrawals of storage commodities from cooler space during November brought total stocks down to 2,600,000,000 lbs. This reduction—about 4 per cent—was 15,000,000 lbs. greater than withdrawals last year and is in contrast to an increase of 16,000,000 lbs. during the 5-year period ended 1951. There were net increases in stocks of meats, but these accumulations could not counter the commodities moving from storage.

Freezer held commodities on the other hand reflected an increase during November. But the seasonal gain—11,000,000 lbs.—was one of the smallest on record, being about one-sixth as great as last year's increase and about one-fifth as great as average.

Stocks of frozen poultry totaled 293,000,000 lbs.—a gain of only 14,000,000 lbs. during November. Last year stocks increased 50,000,000 lbs. Yet, total poultry stocks were about 10 per cent greater than average on November 30. Holdings of turkeys, now at an all time record high, increased from 142,000,000 lbs. to almost 157,000,000 lbs., an increase of over 14,000,000 lbs. Included were 19,000,000 lbs. held for delivery to USDA under the purchase program and approximately 3,000,000 lbs., USDA owned.

Holdings of frozen beef—217,000,000 lbs.—were the largest for any November 30 on record since 1919. Holdings of pork were up to 312,000,000 lbs. as net accumulations during November totaled 77,000,000 lbs.

# MEAT and SUPPLIES PRICES

## CHICAGO

### WHOLESALE FRESH MEATS

#### CARCASS BEEF

Native steers	Dec. 30, 1952
Prime, 600/800	52 @ \$34
Choice, 500/700	46 @ \$47
Choice, 700/800	44 1/2 @ \$46
Good, 700/800	35 @ \$38
Commercial cows	27
Can. & cut	28
Bulls	31 1/2

#### STEER BEEF CUTS

Prime:	
Hindquarter	64.0 @ 66.0
Forequarter	42.0 @ 43.0
Round	54.0 @ 59.0
Trimmed full loin	62.0 @ 64.0
Flank	10.0 @ 12.0
Regular chuck	40.0 @ 43.0
Foreshank	16.0 @ 20.0
Brisket	32.0 @ 35.0
Rib	75.0 @ 78.0
Short plate	21.0 @ 23.0

Choice:	
Hindquarter	54.0 @ 56.0
Forequarter	39.0 @ 42.0
Round	54.0 @ 59.0
Trimmed full loin	82.0 @ 84.0
Flank	10.0 @ 12.0
Regular chuck	40.0 @ 43.0
Foreshank	16.0 @ 20.0
Brisket	32.0 @ 35.0
Rib	60.0 @ 65.0
Short plate	21.0 @ 23.0

#### BEEF PRODUCTS

Tongues, No. 1	31 @ \$32
Brains	6 1/4 @ 6 1/4
Hearts	17 @ 17 1/2
Livers, selected	57 @ 61.70
Livers, regular	39 @ 40
Tripe, scalded	5 @ 5 1/2
Tripe, cooked	7 @ 8
Lips, scalded	5 @ 5 1/2
Lips, unscalded	5 @ 5 1/2
Lungs	5 1/2 @ 6
Melts	6 @ 6 1/4
Udders	5 @ 5 1/2

#### BEEF HAM SETS

Knuckles	49 @ 50
Outsides	49 @ 50

#### FANCY MEATS

(l.c.l. prices)	
Beef tongues, corned	36.00 @ 37.00
Veal breads, under 12 oz.	68 @ 70
12 oz. up	74 @ 76
Calf tongues, under 1 1/2	22
1 1/2-2	28
Ox tails, under 3/4 lb.	26.00 @ 26.50
Over 3/4 lb.	26.00 @ 26.50

#### WHOLESALE SMOKED MEATS

(l.c.l. prices)	
Hams, skinned, 14/16 lbs., wrapped	52 1/2 @ 55
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	55 1/2 @ 58
Hams, skinned, 16/18 lbs., wrapped	52 @ 54
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	55 @ 57
Bacon, fancy trimmed, brisket off, 10 lbs., wrapped	44 @ 47
Bacon, fancy square cut, seedless, 12/14 lbs., wrapped	40 @ 43
Bacon, No. 1 sliced, 1-lb. open-faced layers	46 @ 53

#### VEAL—SKIN OFF

Carcass (l.c.l. prices)	
Prime, 80/110	\$54.00 @ \$56.00
Prime, 110/150	54.00 @ \$56.00
Choice, 80/110	50.00 @ \$53.00
Choice, 110/150	47.00 @ \$50.00
Good, 50/80	35.00 @ \$37.00
Good, 80/110	37.00 @ \$37.00
Good, 110/150	37.00 @ \$41.00
Commercial, all wts.	26.00 @ \$32.00

#### CARCASS LAMBS

(l.c.l. prices)	
Prime, 30/50	\$41.00 @ \$45.00
Choice, 30/50	41.00 @ \$45.00
Good, all weights	37.00 @ \$42.00

**NEW PROCESS RECENTLY  
BROUGHT FROM EUROPE  
AND NOW MADE TO MEET REQUIRE-  
MENTS OF DEPARTMENT OF AGRICUL-  
TURE MEAT INSPECTION DIVISION.**

# FUMA

## SMOKING POWDER

DE HAAFF SPECIALTY PRODUCTS COMPANY offers you a new extraordinary good and effective additive to your regular hardwood smoking process.

**FUMA SMOKING POWDER** gives a better smoke color to all smoked products and is completely harmless.

**FUMA SMOKING POWDER** enhances the smoke taste and gives a particularly fine flavor.

**FUMA SMOKING POWDER** is a composition of spices and other vegetable products.

**FUMA SMOKING POWDER** ensures appetizing and fresh appearance and lasting perfect condition.

**FUMA SMOKING POWDER** works alone, simple and practical.

**FUMA SMOKING POWDER** produced from recipes derived from long years of experience of highly skilled specialists.

**FUMA SMOKING POWDER** especially recommended for bacon, hams, beef, tongues and sausages.

**FUMA SMOKING POWDER** is packed in drums of 150 lbs. net.

Your products smoked with **FUMA SMOKING POWDER** will delight and find favor with all consumers.

Write or call now for further information and sample drum for which we will invoice you.

Sole Manufacturers

**DE HAAFF SPECIALTY PRODUCTS CO.**

1314 South Santa Fe Avenue

LOS ANGELES 21, CALIF.

Telephone: Trinity 9334

Broker representation wanted for all States.

## B-16 Electric Meat Cutter

In a class by itself, greatest capacity of any meat cutting saw of its type. Takes cuts up to 18" high, 15½" wide. 1½ h.p. motor; plenty of power for large splitting and breaking operations.

Designed from the "Butcher's Angle"

# Butcher Boy

### Meat Cutters and Choppers

Make any comparison you like—in performance, in capacity, in endurance, in ease of maintenance—and you will discover why Butcher Boy meat cutters and choppers have achieved un-contested pre-eminence in the meat processing field.



Write for illustrated specification sheets, to nearest office of U.S. Slicing Machine Co., Inc., or to

# Lasar

Manufacturing Company

2540 East 114th Street

Los Angeles 2, Calif.

← B-56 & BB-56 HEAVY-DUTY CHOPPERS

B-56 capacity: 3500-4500 pounds per hour; 6 h.p. motor. BB-56

capacity: 4500-5500 pounds per hour; 7½ h.p. motor.

## SAUSAGE-MEAT LOAVES-SPECIALTIES

taste better and sell better when fortified with

### Garlic and Onion Juices!

These standard strength *Liquid Seasonings* provide a "Flavor Control" that pep's up your products, cuts costs and boosts your profits. Uniform, full-bodied natural flavor is yours the year around by simply adding these potent juices to your present formulas. Go after sales with easy-to-use *Liquid Garlic and Onion*!

## VEGETABLE JUICES, INC.

664-666 W. Hubbard St.

Chicago 10, Illinois



Especially made  
for coloring  
sausage casings



WARNER-JENKINSON MFG. CO.  
2526 BALDWIN ST. • ST. LOUIS 6, MO.

## DOMESTIC SAUSAGE

(l.c.i. prices)	
Pork sausage, hog casings	43 @46
Pork sausage, sheep cas.	50 @55
Frankfurters, sheep cas.	55 @63.7
Frankfurters, skinless	43 @46
Bologna	38 @48
Bologna, artificial cas.	41 @45
Smoked liver, hog bungs	43 @49½
New Eng. lunch. spec.	66 @69
Tongue and blood	48 @51
Souse	36 @38
Polish sausage, fresh	50 @55
Polish sausage, smoked	54

## SEEDS AND HERBS

(l.c.i. prices)

	Whole	Ground
Caraway seed	15	20
Cominos seed	22	20
Mustard seed, fancy	23	..
Yellow American	18	..
Oregano	23	20
Coriander, Morocco	..	..
Natural, No. 1	13	17
Marjoram, French	34	45
Sage, Dalmatian, No. 1	60	70

## CURING MATERIALS

Owt.

Nitrate of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$ 9.39
Salt peter, n. ton. f.o.b. N.Y.:	
Dbl. refined gran.	11.25
Small crystals	14.00
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
soda	6.25
Salt—	Per ton
Salt, in min. car. of 60,000 lbs. only, paper sacked, f.o.b. Chgo.:	
Granulated	\$22.00
Rock, per ton in 100-lb. bags, f.o.b. warehouse, Chgo.	25.50
Sugar—	
Raw, 96 basis, f.o.b. N.Y.:	6.40
Refined standard cane gran. basis	8.65
Refined standard beet gran. basis	8.45
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2% .....	\$35 @ \$4.55
Cure of dextrose, per cwt., L.C.L., ex-warehouse, Chgo. ....	7.82
C/L Del. Chgo. ....	7.72

## SPICES

(Basis Chgo., orig. bbls., bags, bales)

Whole Ground

Allspice, prime	35	39
Resifted	..	41
Chill Powder	..	47
Chill Pepper	..	47
Cloves, Zanzibar	1.81	1.94
Ginger, Can., unbl.	26	32
Ginger, African	24	29
Mace, fancy, Banda	..	1.36
East Indies	..	1.31
West Indies	..	1.31
Mustard, flour, fancy	..	37
No. 1	..	33
West India Nutmeg	..	51
Paprika, Spanish	..	72
Pepper, Cayenne	..	58
Red, No. 1	..	50
Pepper, Packers	1.66	1.98
Pepper, white	1.73	1.86
Malabar	1.66	1.81
Black Lampung	1.66	1.81

## PACIFIC COAST WHOLESALE MEAT PRICES

FRESH BEEF (Carcass): Los Angeles Dec. 30 San Francisco Dec. 30 No. Portland Dec. 30

STEER:			
Choice:	\$45.00 @46.00	\$46.00 @47.00	\$42.00 @46.00
500-600 lbs.	400-700 lbs.	45.00 @46.00	41.00 @44.00
Good:	40.00 @42.00	42.00 @44.00	40.00 @44.00
500-600 lbs.	600-700 lbs.	40.00 @43.00	38.00 @42.00
Commercial:	350-600 lbs.	36.00 @40.00	34.00 @39.00
COW:			
Commercial, all wts.	31.00 @33.00	30.00 @36.00	26.00 @34.00
Utility, all wts.	29.00 @32.00	27.00 @32.00	25.00 @31.00

FRESH CALF: (Skin-Off)	(Skin-Off)	(Skin-Off)	(Skin-Off)
Choice:			
200 lbs. down	47.00 @49.00	45.00 @49.00n	46.00 @50.00
Good:	42.00 @44.00	42.00 @44.00	40.00 @43.00
200 lbs. down	45.00 @47.00	44.00 @47.00	44.00 @49.00

FRESH LAMB (Carcass):			
Prime:			
40-50 lbs.	42.00 @44.00	44.00 @45.00	40.00 @43.00
50-60 lbs.	42.00 @44.00	42.00 @44.00	..
Choice:			
40-50 lbs.	42.00 @44.00	44.00 @45.00	40.00 @43.00
50-60 lbs.	42.00 @44.00	42.00 @44.00	..
Good, all wts.	40.00 @42.00	40.00 @43.00	39.00 @41.00
MUTTON (ewe):			
Choice, 70 lbs. down	None quoted	20.00 @24.00	17.00 @21.50
Good, 70 lbs. down	None quoted	16.00 @20.00	17.00 @21.50
120-160 lbs.	28.50 @30.00	34.00 @36.00	32.00 @34.00
120-160 lbs.	28.50 @30.00	32.00 @34.00	29.00 @30.50

FRESH PORK CUTS NO. 1: LOINS:			
8-10 lbs.	45.00 @48.00	44.00 @48.00	44.00 @50.00
10-12 lbs.	45.00 @48.00	44.00 @46.00	43.00 @48.00
12-16 lbs.	44.00 @47.00	42.00 @44.00	42.00 @44.00

PICNICS:			
4-8 lbs.	36.00 @40.00	34.00 @36.00	36.00 @39.00

PORK CUTS NO. 1: (Smoked)	(Smoked)	(Smoked)	(Smoked)
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HAM, Skinned:			
10-14 lbs.	55.00 @60.00	44.00 @48.00	44.00 @50.00
14-18 lbs.	55.00 @60.00	56.00 @61.00	53.50 @60.00

BACON, "Dry Cure" No. 1:			
6-8 lbs.	45.00 @54.00	46.00 @50.00	47.00 @52.00
8-10 lbs.	38.00 @48.00	44.00 @48.00	42.00 @49.00
10-12 lbs.	38.00 @48.00	42.00 @44.00	40.00 @47.00

LARD, Refined:			
1-lb. cartons	13.50 @14.50	15.00 @16.00	13.00 @16.00
50-lb. cartons and cans	12.00 @13.50	14.00 @15.00	13.00 @16.00
Tierces	11.50 @12.50	..	11.00 @14.50

Spices	SEASONINGS	BINDERS	CURES
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WARNER-JENKINSON MFG. CO. ST. LOUIS MO.

ARCHIBALD & KENDALL, INC. • 487 Washington St., New York 13

## CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

### CASH PRICES

#### F. O. B. CHICAGO CHICAGO BASIS

TUESDAY, DEC. 30, 1952

#### REGULAR HAMS

Fresh or F.F.A.

8-10 . . . . . 47½n

10-12 . . . . . 47½n

12-14 . . . . . 47n

14-16 . . . . . 46n

#### BOILING HAMS

Fresh or F.F.A.

16-18 . . . . . 44½n

18-20 . . . . . 48½n

20-22 . . . . . 42n

#### SKINNED HAMS

Fresh or F.F.A.

10-12 . . . . . 50

12-14 . . . . . 49½n

14-16 . . . . . 48½n

16-18 . . . . . 47

18-20 . . . . . 46

20-22 . . . . . 44½n

22-24 . . . . . 44½n

24-25 . . . . . 44½n

25-30 . . . . . 42@42½

25/up . . . . . 41%

#### FAT BACKS

Fresh or Frozen

Cured

6-8 . . . . . 6½n

8-10 . . . . . 6½n

10-12 . . . . . 7½n

12-14 . . . . . 9n

14-16 . . . . . 12n

16-18 . . . . . 12n

18-20 . . . . . 12n

20-25 . . . . . 12n

#### PICNICS

Fresh or F.F.A. Frozen

4-6 . . . . . 29@29½

6-8 . . . . . 27½

8-10 . . . . . 26½

10-12 . . . . . 26½

12-14 . . . . . 26½

8/up . . . . . 26½

20½

22½

24½

26½

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**Beautifully Balanced, Sanitary**

**KOCH BEEF SCRIBE SAW**

Patent No. 2,339,483

Polished cast aluminum frame. One wing nut holds blade securely. Just loosen it to take saw apart for sterilizing. No wood.

No. 900—Saw Complete with 1 Blade. \$9.75

Order Today

Shipped Promptly

**KOCH Supplies**

2520 Holmes St.

Kansas City 8, Mo.

**ADELmann**

The choice of discriminating packers all over the world.

Available in Cast Aluminum and Stainless Steel. The most complete line offered. Ask for booklet "The Modern Method."



**HAM BOILER CORPORATION**

Office and Factory, Port Chester, N. Y.  
Chicago Office, 332 S. Michigan Ave.



**BLACK HAWK**

PORK • BEEF • VEAL • LAMB • SMOKED MEATS  
DRY SAUSAGE • VACUUM COOKED MEATS • LARD

THE RATH PACKING CO.,

WATERLOO, IOWA

**MARKET PRICES**

NEW YORK

**WHOLESALE FRESH MEATS**

**CARCASS BEEF**

(Ceiling base prices)

Dec. 29, 1952

Per lb. Western

Prime, 800 lbs./down...	\$54.00@55.50
Choice, 800 lbs./down...	47.00@50.00
Good, 500/700 .....	37.00@42.00
Steer, commercial .....	33.00@35.00
Cow, commercial .....	24.00@29.00
Cow, utility .....	23.00@26.00

Per lb. Western

8/12 ..... Not quoted

Picnics, 4/8 lbs. .... 44.00

Pork loins, 12/down ... 43.00@45.00

Boston butts, 4/8 lbs. ... 40.00@42.00

Hamstrings, 8/down .... 36.00@39.00

Pork trim., regular .....

Pork trim., spec. 80% .....

City

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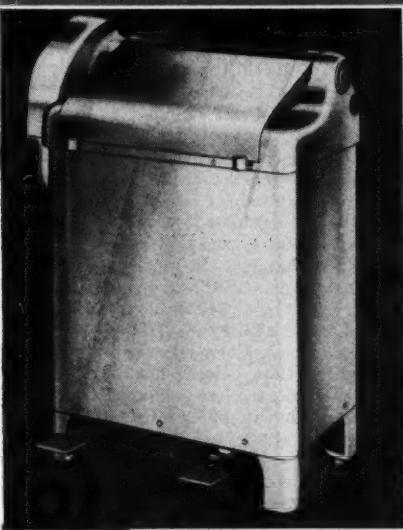
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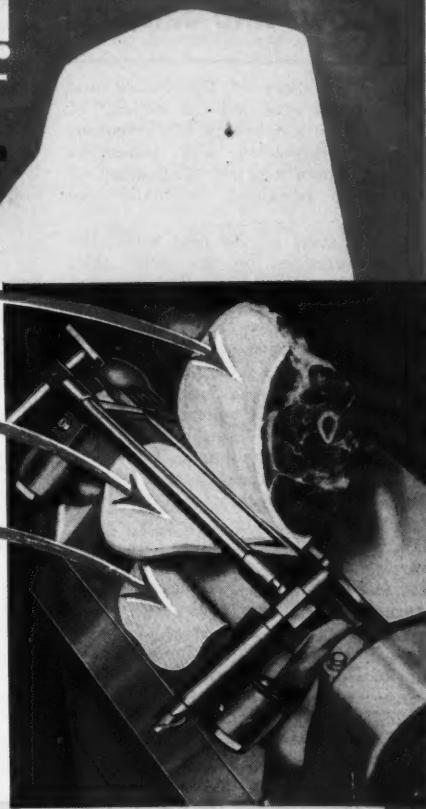
# INCREASE YIELD! SAVE LABOR! COMBINE OPERATIONS!

**The TOWNSEND HAM FATTER**, teamed with the  
Townsend Pork-Cut Skinner, gives you the following  
**IN ONE SIMPLE OPERATION:**



1. A smooth attractive ham with a uniform layer of fat.
2. A piece of fat for prime steam lard.
3. Perfectly-fleshed skin . . . for gelatin.

**AT RIGHT:** Close-up showing Townsend Ham Fatter attached to a Model 35 Townsend Pork-Cut Skinner.  
**AT LEFT:** The Model 35 Townsend Pork-Cut Skinner shown without the ham fatter attachment. It's a worthy companion to the Townsend Model 25 Bacon Skinner and the Townsend Model 66 Membrane Removal Machine.



**T**he Townsend Ham Fatter and the Townsend Model 35 Pork-Cut Skinner constitute a team which brings extra profit to the packer. Here are the details:

**Pork-Cut Skinner**—Operating by itself, without the Ham Fatter, the Townsend Model 35 Pork-Cut Skinner removes skin from all pork cuts efficiently. Pork yield is high—the result of unusually close trim. Skinning costs are low because of increased production. What's more, the skins are all ready for gelatin with no further fleshing.

**Ham Fatter**—This is an attachment which fits on the Townsend Model 35 Pork-Cut

Skinner. With this attachment in place, the excess amount of fat is removed from the ham at the same time that the skin is being fleshed. Yield is increased as much as 2 percent because it leaves more of the allowable amount of fat on the ham.

Operation is simple — no special skill is required. The operator merely feeds the ham into the machine which skins and fleshes, and removes the excess fat in one quick operation. Simple adjustment of the Fatter determines and controls the amount of fat which is left on the ham. There are no scored hams—no black-eyes. Write today for complete details.

# TOWNSEND Engineering Company

2421 Hubbell Avenue, Des Moines, Iowa

# BY-PRODUCTS....FATS AND OILS

## TALLOWS AND GREASES

Tuesday, December 30, 1952

Many members of the tallow and grease trade extended the holiday of last week to a four-day affair, consequently information was somewhat lacking. Quotations on Wednesday of last week remained nominally unchanged.

At the start of the new week, the market remained on the quiet side, however, some movement was reported to eastern destination. Few tanks each of bleachable fancy tallow and choice white grease traded at 5½c, delivered East. Couple tanks of yellow grease sold in the Midwest locale at 3½c, c.a.f. Chicago, with sellers reportedly holding out for 4c later. Bids of 4½c, Chicago, were in the market for choice white grease, without action. Three tanks of prime tallow sold at 4½c, c.a.f. Chicago.

On Tuesday, the inedible fats market was more or less on the steady to soft side; mostly a bid market, with offerings thin. Few tanks of choice white grease sold at 5½c, c.a.f. East. Several tanks of original fancy tallow, and an equal amount of choice white grease traded at 5½c and 5¾c, all c.a.f. East. Several tanks of yellow grease were traded at 4½c, delivered East.

Several tanks of prime tallow traded at 5½c, also delivered East. Two tanks of yellow grease brought 3½c, and another tank of same sold at 3½c, all c.a.f. Chicago. Several tanks of bleachable fancy tallow sold at 4½c, c.a.f. Chicago. Bids of 5½c, East, in the market for choice white grease, and 4½c, Chicago, on prime tallow and choice white grease, went without action Tuesday.

**TALLOWS:** Tuesday's quotations: edible tallow, 6½c; fancy tallow, 7 color, 5½c; bleachable fancy tallow, 4½c; prime tallow, 4%@4%; special

tallow 4%@4½c; No. 1 tallow, 3%@4c; and No. 2 tallow, 3½@3½c.

**GREASES:** Tuesday's quotations: choice white grease, 5c; A-white grease, 4½c; B-white grease, 4½c; yellow grease, 3½@3½c; house grease, 3½c; and brown grease, 2%@3c.

## BY-PRODUCTS MARKETS

(Chicago, Tuesday, Dec. 30)

### Blood

	Unit
Unground, per unit of ammonia	Ammonia
(bulk)	..... *6.50

### Digester Feed Tankage Materials

	Low test	High test
Wet rendered, unground, loose,	..... *7.25@7.50n	..... *6.75n
Liquid stick tank cars	..... 3.00@3.25	

### Packinghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bagged.	105.00
50% meat and bone scraps, bulk	92.50@ 95.00
55% meat scraps, bulk	100.00
60% digester tankage, bulk	108.50@105.00
60% digester tankage, bagged	110.00
80% blood meal, bagged	135.00
70% standard steamed bone meal, bagged	95.00

### Fertilizer Materials

	High grade tankage, ground, per unit ammonia	Hoof meal, per unit ammonia
	..... *6.25	..... 7.00n

### Dry Rendered Tankage

	Per unit Protein
Low test	..... *1.65n
High test	..... *1.55n

### Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	..... \$ 1.75@ 2.00
Hide trimmings (green, salted)	..... 20.00@25.00
Cattle jaws, skull and knuckles, per ton	..... 65.00n
Pig skin scraps and trimmings, per lb.	..... 5½

### Animal Hair

	Per cwt.
Winter coil dried, per ton	..... *55.00@60.00
Summer coil dried, per ton	..... *37.50n
Cattle switches, per piece	..... 5½
Winter processed, gray, lb.	..... 3 @10n
Summer processed, gray, lb.	..... 3 @8½n

n—nominal. a—asked.

\*Quoted delivered basis.

*Livestock insects can cause the loss of 1/2 to 3/4 lbs. of beef gain per day, according to Agricultural Extension entomologists.*

## VEGETABLE OILS

Tuesday, December 30, 1952

Quietness generally prevailed in the vegetable oil market Monday, with the price structure maintaining levels mostly unchanged from the previous week. Nearby shipment soybean oil reportedly cashed at 13½c while first-half January shipment moved at 13½c, and later firmed to sell at 13½c. Rumors existed that February shipment sold at 13c, but only confirmed movement was at 12½c. March shipment sold early at 12½c with offerings later priced at 12½c. April through June shipments sold at 12½c early and later, at 12½c. Trading of all shipments throughout the day was spotty.

There was no activity in the cottonseed oil market as buyers and sellers were ½c to ¼c apart in their ideas. January shipment was bid at 14½c in the Valley and the market was quoted at that level in the Southeast, nominal basis. Offerings in Texas carried a price tag of 14c, but buyers held firm to 13½c and, as a result, no movement transpired. Corn oil was bid at 14½c with sellers holding steadfast to 14½c for product offered. Peanut oil declined to trade at 25½c. Coconut oil was offered at 16c, but buyers were inclined to express lower interest at 15½c to 15c.

The market Tuesday was considered steady, but tight. Volume of trading was light with January shipment soybean oil sales at 13½c, February early at 13c and later at 13½c, January through March at 13c, April-May-June at 12½c and July through September at 12½c.

Movement of cottonseed oil was almost completely lacking, Texas the exception. Sales were heard at 14c and at 14½c at Fort Worth. Valley oil was bid at 14½c, but offerings were priced ¼c higher. In the Southeast, 14½c was bid for material, but sales were not ac-

## PHILADELPHIA BONELESS BEEF CO.

Specializing in Quality Packaging

FRESH AND FROZEN

BEEF CUTS • TENDERLOINS • PACKINGHOUSE PRODUCTS • SAUSAGE MATERIALS

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## HUNTER PACKING COMPANY

EAST ST. LOUIS, ILLINOIS



- WILLIAM G. JOYCE, Boston, Mass.
- F. C. ROGERS CO., Philadelphia, Pa.
- A. L. THOMAS, Washington, D. C.

BEEF • PORK • SAUSAGE

HUNTERIZED SMOKED AND CANNED HAM

complished at that level. Corn oil moved late Monday in a light fashion at 14¢, but offerings Tuesday were 1¢ higher with no trading consummated.

**COTTONSEED OIL:** Activity light at advance of 1¢ to 14¢.

Cottonseed oil prices in New York were quoted as follows:

**FRIDAY, DEC. 26, 1952**

	Open	High	Low	Close	Prev. Close
Jan.	16.80b	16.80b	16.80b	16.88b	
Mar.	16.7	16.7	16.7	16.89	
May	16.69	16.69	16.65	16.71	
July	16.52b	16.52b	16.59	16.62	
Sept.	16.00b	16.00b	16.10b	16.17b	
Oct.	15.88	15.88	15.75b	15.89b	
Dec.	15.70n	15.70n	15.50b	15.75n	
Sales:	182 lots.				

**MONDAY, DEC. 29, 1952**

	Open	High	Low	Close	Prev. Close
Jan.	16.80n	16.80n	16.90b	16.80b	
Mar.	16.84	16.90	16.75	16.89	16.80b
May	16.61b	16.75	16.62	16.74	16.65
July	16.55b	16.68	16.55	16.66b	16.59
Sept.	16.02b	16.02b	16.12b	16.10	
Oct.	15.72b	15.72b	15.75b	15.75b	
Dec.	15.70n	15.70n	15.65n	15.50b	
Sales:	134 lots.				

**TUESDAY, DEC. 30, 1952**

	Open	High	Low	Close	Prev. Close
Jan.	16.90n	16.98	16.85	16.86	16.89
Mar.	16.90b	16.98	16.85	16.86	16.89
May	16.76	16.78	16.68	16.68	16.74
July	16.63b	16.70	16.61	16.62	16.66b
Sept.	16.15b	16.15b	16.14b	16.18b	
Oct.	15.75b	15.75b	15.70b	15.75b	
Dec.	15.65n	15.65n	15.60n	15.65n	
Sales:	125 lots.				

**WEDNESDAY, DEC. 31, 1952**

See page 35 for Wednesday's prices.

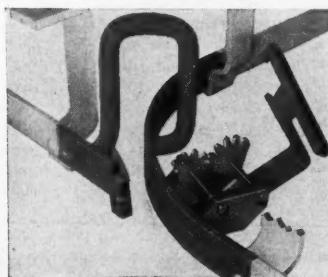
**THURSDAY, JAN. 1, 1953**

**NEW YEAR'S DAY**

(Legal Holiday)

No Trading

## LEFIELL ALL STEEL TRACK SWITCH



### ALL STEEL

All steel construction permits switches to be welded to track systems if desired.

Wears uniformly with rest of system, eliminating low spots.

Heavy steel construction eliminates breakage, minimizes wear.

### STEEL FOR STRENGTH

Available in all types for 3/4" or 1/2" x 2 1/2" track, and for 1/2" x 3" flat or 1-15/16" round bleeding rail.

**LEFIELL CO.**

1469 FAIRFAX AVE.

SAN FRANCISCO

CALIFORNIA

**SOYBEAN OIL:** Market unchanged to down 1¢.

**PEANUT OIL:** Registered 2 1/2¢ decline with sales at 25 1/2¢ compared with 27¢ level quoted same time last week.

**COCONUT OIL:** Offerings priced up 1¢ in comparison with previous week.

**CORN OIL:** Advanced an 1/2¢ in sales at 14 1/2¢ Monday.

## VEGETABLE OILS

Tuesday, Dec. 30, 1952

Crude cottonseed oil, carlots, f.o.b. mills	14 1/2	14 1/2
Valley	14 1/2	14 1/2
Southeast	14 1/2	14 1/2
Texas	14 1/2	14 1/2
Cotton oil in tanks, f.o.b. mills	14 1/2	14 1/2
Peanut oil, f.o.b. Southern mills	25	25
Soybean oil, Decatur, f.o.b. mills	13 1/2	13 1/2
Coconut oil, f.o.b. Pacific Coast	16 1/2	16 1/2
Cottonseed foots		
Midwest and West Coast	14 1/2	14 1/2
East	14 1/2	14 1/2

a—asked. n—nominal. pd—paid. b—bid.

## OLEOMARGARINE

Tuesday, Dec. 30, 1952

White domestic vegetable	25
White animal fat	25
Milk churned pastry	24
Water churned pastry	23

## OLEO OILS

(F.O.B. Chicago)

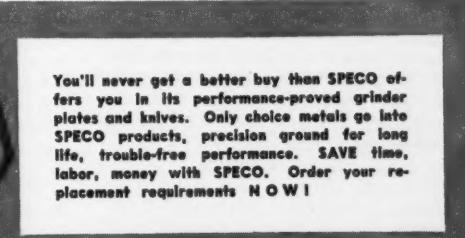
Prime oleo stearine (slack barrels)	7 1/2	8
Extra oleo oil (drums)	11	

## NOV. CORN-HOG RATIO

Hog and corn prices at Chicago and hog-corn price ratio for November.

	Barrows & gilts per 100 lbs.	Corn, No. 3, yellow per bu.	Hog-corn price ratio
November, 1952	\$17.02	\$1.575	10.8
October, 1952	18.85	1.586	11.9
November, 1951	18.69	1.826	10.2

You'll never get a better buy than SPECO offers you in its performance-proved grinder plates and knives. Only choice metals go into SPECO products, precision ground for long life, trouble-free performance. **SAVE** time, labor, money with SPECO. Order your replacement requirements **NOW**!

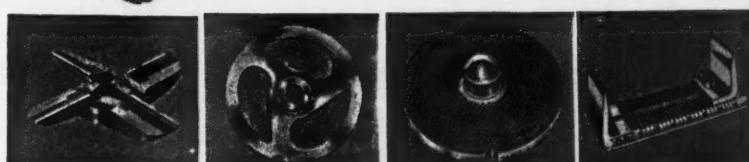


Pictured (left) with SPECO's famed "Old Timer" is the one-piece, self-sharpening C-D Triumph Knife with lock-tite holder. Easy to assemble . . . to clean . . . self-sharpening . . .

Pictured below is SPECO's C-D Cutmore—top quality knife in the low-priced field. Outwears, out-performs costlier knives.

There are six SPECO knife styles . . . a wide variety of SPECO plate styles—in a complete range of sizes for all makes of grinder. All SPECO products are guaranteed.

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**SPECO Inc.**

## Fertilizer Association Movie "Cash In On Corn"

How should a farmer go about producing at least 100 bushels of corn per acre on his land? The National Fertilizer Association is giving the answer in its 20-minute, sound-and-color motion picture entitled "Cash in on Corn." In order that all farmers may have the information, NFA is making the movie available on a loan basis to national, state and local educational and agricultural agencies and institutions, fertilizer industry members and other interested persons.

Full of actual field photos as well as cartoons, "Cash in on Corn" is divided into three parts:

(1) The ten steps necessary for producing 100 bushels or more of corn;

(2) The relative benefits to the soil from practices designed to produce 100 bushels of corn to the acre as compared with practices which bring low yields; and

(3) The profit potentials of high corn yields.

Requests for loan of the film should be directed to The National Fertilizer Association, 616 Investment Building, Washington 5, D. C. Selection of showing dates should be indicated.

# HIDES AND SKINS

Scattered sales of big packer hides at steady prices to  $\frac{1}{2}$ c off—Small packer and country hide markets quiet and weak—No trading of calf or kipskins reported—Sheepskin movement scarce with steady levels prevailing.

## CHICAGO

**PACKER HIDES:** Offering lists of big packer hides were made available Monday at last week's levels, but tanners, for the most part, appeared disinterested. Late Friday, about 3,000 Colorado steers brought 12 $\frac{1}{2}$ c and 1,200 butt-branded steers sold at 14c. A large outside independent packer moved 1,700 heavy native cows Monday of this week at 16c and 700 heavy native steers at an equal figure. Some 950 Colorado steers sold at 12c and around 8,000 River heavy native cows were traded at 15 $\frac{1}{2}$ c.

Volume of trading Tuesday was far from vast with prices moving downward  $\frac{1}{2}$ c for some selections sold. Other selections sold steady with levels established Monday. Some 1,400 Omaha light native steers sold at 19c, 750 heavy native steers at 16c, 900 Chicago butt-branded steers at 14c, 2,200 Denver butts at 13 $\frac{1}{2}$ c and an additional 1,600 butt-branded steers at 14c.

About 1,600 Denver, Colorado steers sold at 12c. A lot of 1,000 Oklahoma City branded cows sold at 15c and 1,600 Denvers sold at 14c. Most sources, however, thought the going market for this selection would be in a range of 14 $\frac{1}{2}$ @15c, freight considered. Some 1,000 heavy native cows sold at 15 $\frac{1}{2}$ c and 1,500 St. Pauls moved in a sale Tuesday at 16c.

**SMALL PACKER AND COUNTRY HIDES:** Tanner interest for both small packer and country hides was generally lacking this week and offering prices for small packer 50-lb. average hides declined to as low as 15c. The 60-lb. average sold late last week at 14c, but most sources were dubious that price

could be commanded Tuesday. The country hide market was a nebulous affair with most tanners completely out of the market.

**SHEEPSKINS:** Activity was spotty for both shearlings and fall clips during the week. Some sales of No. 1's were reported at 2.25@2.35 and fall clips at 2.75@2.85. No sales of No. 2's or No. 3's were reported and they were quoted at 1.50 and 1.00, respectively. Prices for dry pelts and pickled skins were unchanged from the previous week.

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended December 27, 1952, were 3,004,000 lbs.; previous week, 3,932,000 lbs.; same week 1951, 3,462,000 lbs.; 1952, to date 239,966,000 lbs.; same period 1951, 246,590,000 lbs.

Shipments for the week ended December 27, 1952, totaled 3,084,000 lbs.; previous week 4,367,000 lbs.; corresponding week, 1951, 1,500,000 lbs.; this year to date, 204,850,000 lbs.; corresponding week, 1951 189,944,000 lbs.

## Texas Has Big Tannery, Too

Texas, which takes pride in size, itself not excluded, has another claim along this line. Located in San Antonio is a tannery which is the largest in the state and ranks third or fourth in the nation.

The tannery, Nelson Tanning Corp., has been turning out sheep leathers since 1946. Today it employs a force of about 200 production workers. Processing some 25,000 lambskins a month, it does an annual business volume of about \$1,500,000.

About 75 per cent of its business is in processing and dyeing fine wool skins to be used in "mouton" coats. Other skins are made for jacket and boot linings.

## CHICAGO HIDE QUOTATIONS

		PACKER HIDES		Cor. Week
Week ended	Previous Week	Dec. 30	1951	1951
Nat. steers...	16	@19	16	@26n
Hvy. Texas str.	14n		14 $\frac{1}{2}$	17 $\frac{1}{2}$
Hvy. butt, brand'd str.	13 $\frac{1}{2}$ @14		14 $\frac{1}{2}$	17 $\frac{1}{2}$
Hvy. Col. str.	12		12 $\frac{1}{2}$	16 $\frac{1}{2}$
Ex. light Tex. str.	18n	18	@18 $\frac{1}{2}$	28 $\frac{1}{2}$ n
Brand'd cows	14 $\frac{1}{2}$ @15	15	@15 $\frac{1}{2}$	20 $\frac{1}{2}$
Hy. nat. cows	16		16	21@21 $\frac{1}{2}$
Lt. nat. cows	18		18	24 $\frac{1}{2}$ @26
Nat. bulls...	11n		11	15 $\frac{1}{2}$
Brand'd bulls	10n		10	14 $\frac{1}{2}$
Calfskins, Nor. 10/15	47 $\frac{1}{2}$ @50n		47 $\frac{1}{2}$ @50	30@40
10/down	45n		45	...
Kips, Nor. nat. 15/25.37	37@40n	37	@40	35
Kips, Nor. branded	32@35n	32	@35	32 $\frac{1}{2}$

## SMALL PACKER HIDES

STEERS AND COWS:				
60 lbs. and over...	14@15n	14 $\frac{1}{2}$ @15n	15@16n	15 $\frac{1}{2}$ @16n

## SMALL PACKER SKINS

Calfskins, under 15 lbs.	35@37n	37@40n	31n
Kips, 15/30	30	30	26@27
Slunks, reg.	1.50@1.65n	1.50@1.65n	1.00
Slunks, hairless	50n	50n	40n

## SHEEPSKINS

Pkr. shearlings,	2.25	2.25	3.00@3.25
No. 1	2.25	2.25	3.00@3.25
Dry Pelts	30@31n	30@31n	35@36
Horsehides, untrmd.	8.00@8.50n	8.00@8.50n	7.50@8.00

## N.Y. HIDE FUTURES

FRIDAY, DEC. 26, 1952				
	Open	High	Low	Close
Jan. 18.33-05	18.50	18.45	18.45	18.45
Apr. 15.65b	15.82	15.80	15.80b	89a
July 15.25b	15.42	15.42	15.39b	55a
Oct. 15.01b	15.15	15.15	15.07b	25a
Jan. '54. 14.70b	14.75	14.75	14.84b-15.05a	85a
Apr. '54. 14.50b	14.75	14.75	14.62b	85a
Sales: 28 lots.				

## MONDAY, DEC. 29, 1952

Jan.	18.20b	18.90	18.65	18.90
Apr.	15.70b	15.94	15.87	15.94
July	15.30b	15.10	15.10	15.40b-16.05a
Oct.	15.01b	15.10	15.10	15.10b
Jan. '54. 14.75b	14.80b	14.80b	14.82b-15.05a	90a
Apr. '54. 14.60b	14.60b	14.60b	14.62b	77a
Sales: 33 lots.				

## TUESDAY, DEC. 30, 1952

Jan.	18.41b	19.00	18.70	19.00
Apr.	15.91b	15.93	15.65	15.95b-16.05a
July	15.48b	15.05b	15.00	15.45b-15.55a
Oct.	15.05b	15.00	15.00	15.10b
Jan. '54. 14.80b	14.80b	14.80b	14.83b-15.05a	77a
Apr. '54. 14.60b	14.60b	14.60b	14.55b	77a
Sales: 51 lots.				

## WEDNESDAY, DEC. 31, 1952

Jan.	19.09	19.65	19.05	19.65
Apr.	15.06b	16.15	16.05	16.15
July	15.42b	15.65	15.65	15.65
Oct.	15.00b	15.00b	15.00b	15.35b
Jan. '54. 14.75b	14.75b	14.75b	15.08b	
Apr. '54. 14.45b	14.45b	14.45b	14.80b	
Sales: 39 lots.				

## THURSDAY, JAN. 1, 1953

### NEW YEAR'S DAY

(Legal Holiday)

No trading

THE WM. SCHLUERBERG — T. J. KURDLE CO.

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MEATS OF UNMATCHED QUALITY

MAIN OFFICE AND PLANT

3800-4000 E. BALTIMORE ST., BALTIMORE, MD.

HOG HAIRS COME OUT

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KOCH SUPPLIES

2520 Holmes St.

Kansas City 8, Mo.

## PHILADELPHIA FRESH MEATS

(Monday, Dec. 29)  
WESTERN DRESSED

### BEEF (STEER):

Prime, 600-800	None quoted
Choice, 600-800	\$49.00@51.50
Choice, 800-900	48.00@49.00
Good, 500-700	38.00@42.00
Commercial	33.00@36.00

### COW:

Commercial, all wts.	28.00@32.00
Utility, all wts.	27.00@28.00

### VEAL (SKIN-OFF):

Prime, 80-110	None quoted
Prime, 110-150	None quoted
Choice, 50-80	None quoted
Choice, 80-110	50.00@54.00
Choice, 110-150	48.00@53.00
Good, 50-80	36.00@40.00
Good, 80-110	40.00@44.00
Good, 110-150	38.00@43.00
Commercial, all wts.	26.00@34.00
Utility, all wts.	22.00@26.00

### CALF (SKIN-OFF):

Prime, 200/down	None quoted
Choice, 200/down	None quoted
Good, 200/down	None quoted
Commercial, all wts.	None quoted

### SPRING LAMB:

Prime, 50/down	42.00@45.00
Prime, 50/60	40.00@43.00
Choice, 50/down	42.00@45.00
Good, all wts.	38.00@40.00

### MUTTON (EWE):

Choice, 70/down	None quoted
Good, 70/down	None quoted

### PORK CUTS—CHOICE LOINS:

(Bladeless included) 12/down	43.00@45.00
(Bladeless included) 12-16	42.00@44.00
(Bladeless included) 16-20	40.00@41.00

BUTTS, BOSTON STYLE, 4-8	38.00@40.00
SPARERIBS, 3 lbs. down	36.00@38.00

### LOCAL DRESSED

STEER BEEF CUTS:	Prime	Choice
Hindquarters	\$65.00@ 67.00	\$57.00@62.00
R'd, no flank	61.00@ 63.00	59.00@62.00
Hip r'd, with flank	59.00@ 61.00	56.00@58.00
Full loin, tr.	88.00@ 92.00	80.00@85.00
Short loin, tr.	116.00@120.00	85.00@95.00
Sirloin, B-bone in.	None quoted	None quoted
Flank	15.00@ 17.00	15.00@17.00
Rib	70.00@ 75.00	60.00@65.00
Arm chuck	48.00@ 48.00	42.00@45.00
Cr. cut chuck	45.00@ 47.00	41.00@46.00
Brisket	39.00@ 42.00	39.00@42.00

## CANADIAN HIDE STOCKS

Stocks of raw hides and skins, foreign and domestic, held by Canadian tanners, packers and dealers on October 31, totaled 313,401 cattle hides compared with 420,163 a month earlier and 458,558 a year ago, according to a Dominion Bureau of Statistics report. Calf and kid skins increased to 688,940 from 567,498 a month earlier and 537,388 last year.

Goat and kid skins numbered 122,475 compared with 46,809 at the close of September and 48,184 on October 31, last year. Sheep and lamb skins numbered 64,377 dozen for a sizeable increase over the 40,442 dozen a month before and 33,235 dozen a year before. Horse hides dropped to 33,792 pieces from 42,683 at the end of September and 40,125 on the last day of October, 1951.

## Wholesale Price Indexes

Wholesale price indexes compiled by the Bureau of Labor Statistics for the week ended December 19, showed meats at 93.8, the lowest percentage in a long time. Another animal by-product, tallow dropped 9.1 per cent from the week before. Livestock and related products dipped an average of 1.5 per cent, fats and oils, 1.7 per cent, while hides alone advanced 1.6 per cent.

# WEEK'S CLOSING MARKETS

## WEDNESDAY'S CLOSINGS

### Provisions

The live hog top at Chicago was \$19.00; Average, \$17.55. Provision prices were quoted as follows: Under 12 pork loins, 38½@39; 10/14 green skinned hams, 49½@50; Boston butts, 34½; 16/down pork shoulder, 29 nominal; 3/down sparersibs, 34@34½; 8/12 fat backs, 7@7½; regular pork trimmings, 17 nominal; 18/20 DS bellies, 20 nominal; 4/6 green picnics, 29@29½; 8/up green picnics, 26½.

P.S. loose lard was quoted at 7.75 nominal and P.S. lard in tierces at 8.25 nominal.

### Cottonseed Oil

Closing cottonseed oil prices in New York were quoted as follows: Jan. 16.80B; Mar. 16.72-70; May 16.50-51; July 16.44-37; Sept. 15.95B-16.00A; Oct. 15.50B-85A; and Dec. 15.40B-74A.

Sales: 140 lots.

## CANADIAN LIVESTOCK

November average prices for livestock at 11 Canadian markets as reported to THE NATIONAL PROVISIONER.

STEERS	VEAL	HOGS*	LAMBS	
to CALVES	to CALVES	Gr.	Gd.	
1000 lbs.	Good, Ch.	B'Dr.	Handyw.	
Stock-yards	Nov.	Nov.	Nov.	
Toronto	1952	1952	1952	
Montreal	\$23.25	\$21.47	\$25.60	\$21.47
Winnipeg	22.00	21.51	25.60	21.51
Calgary	21.55	19.95	24.35	19.95
Edmonton	21.83	18.55	23.42	18.55
Lethbridge	21.33	18.23	23.10	18.23
Pr. Albert	20.22	17.80	23.35	17.80
Moose Jaw	20.91	16.48	23.60	16.48
Saskatoon	19.46	16.11	23.60	16.11
Regina	19.10	16.06	23.60	16.06
Vancouver	21.13	20.35	24.77	20.35

\*Dominion Government premiums not included.

## CHICAGO PROV. SHIPMENTS

Provision shipments by rail, in the week ended Dec. 27, with comparisons:

Week	Previous	Cor. Week
Dec. 27	Week	1951
Cured meats, pounds	4,033,000	7,889,000
Fresh meats, pounds	22,136,000	30,489,000
Lard, pounds	3,196,000	3,803,000
		10,629,000
		15,907,000
		3,624,000

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NEW YORK 5, N. Y.

# LIVESTOCK MARKETS

Weekly Review

## Canadian Cattle Count Up; Meat Consumption May Rise

Cattle numbers in Canada on June 1, 1952 were estimated at 9,173,000 head, of which 2,968,000 were milk cows and heifers, the Dominion Agriculture Department has reported. This was an increase over the previous year of 2 per cent for dairy cattle and 14 per cent for other cattle. Compared to the average during 1948-51, there was a decrease of 15 per cent for dairy cattle and an increase of 12 per cent for beef cattle, according to the Dominion report.

Along with the increase in cattle numbers, there may be expected an increased slaughter rate in 1953. Per capita consumption of beef in Canada has gone down steadily from 57.5 lbs. in 1948 to 44.1 lbs. in 1951, and about the same in 1952. It is expected that this trend will be reversed in 1953, and that per capita consumption of beef will be 50 lbs. or more.

Consumer demand there has strengthened over the past year, and is expected to continue strong for some time. The population has increased from 12,883,000 in 1948 to an estimated

14,500,000 in 1953. This increase of population and the anticipated increase in per capita consumption may be expected to increase the requirements of the domestic market for beef by 100,000,000 lbs.

The difference in present prices in the two countries amounts to about \$3.00 for feeder steers and about \$4.25 for slaughter steers. The relative prices would be affected in the case of cattle moving to the United States by the tariff which amounts to \$1.50 per 100 lbs. for cattle weighing over 700 lbs., (\$2.50 for cattle weighing under 750 lbs.)

The exchange discount of the United States dollar, which amounts to about \$0.35 per 100 lbs. of cattle at current prices, and the handling and other costs of getting cattle into the United States which amounts to about \$1.50 per 100 lbs., thus bringing the total of these expenses to about \$3.50 per 100 lbs., the net result would be that United States feeder steers cost about \$0.50 per 100 lbs. less than Canadian feeder steers in the United States. United States slaughter steers, therefore, cost about \$0.75 per 100 lbs. more than Canadian steers in the United States.

## SOWS FARROWING, PIGS PER LITTER AND PIGS SAVED FOR THE UNITED STATES

YEARS 1940-52

	Sows Farrowing		Pigs per Litter		Pigs Saved		Year
	Spring	Fall	Spring	Fall	Spring	Fall	
	(Dec. 1- (June 1- June 1)						
1940	8,247	4,763	6.01	6.36	49,684	30,282	79,866
1941	7,760	5,535	6.96	6.43	49,368	35,584	84,952
1942	9,632	6,840	6.81	6.40	61,063	43,810	104,903
1943	9,774	7,585	6.10	6.23	72,233	47,584	121,807
1944	9,246	4,882	6.03	6.23	55,754	30,495	86,659
1945	8,302	5,429	6.29	6.33	52,216	34,611	86,827
1946	8,077	4,704	6.46	6.49	52,101	30,503	83,684
1947	8,548	4,866	6.11	6.39	52,109	31,000	83,859
1948	7,833	5,070	6.44	6.53	50,468	33,358	83,826
1949	8,820	5,568	6.46	6.52	56,989	36,275	93,244
1950	9,174	5,922	6.31	6.65	57,925	39,404	97,339
1951	9,591	6,089	6.47	6.60	62,007	40,182	102,189
1952	8,530	5,566	6.64	6.60	56,607	36,500	93,107
1953	7,395	.....	6.50	.....	48,000	.....	.....

<sup>a</sup>Spring farrowings indicated from breeding intentions reports. <sup>b</sup>Average number of pigs per litter with allowances for trend used to compute indicated number of fall pigs. Number rounded to nearest 500,000 head.

BLOOMINGTON, ILL.  
CHATTANOOGA, TENN.  
CINCINNATI, OHIO  
DAYTON, OHIO  
DETROIT, MICH.  
FT. WAYNE, IND.  
INDIANAPOLIS, IND.  
JACKSON, MISS.  
JONESBORO, ARK.  
LAFAYETTE, IND.  
LOUISVILLE, KY.  
MONTGOMERY, ALA.  
NASHVILLE, TENN.  
OMAHA, NEBRASKA  
SIOUX CITY, IOWA  
SIOUX FALLS, S.D.

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LIVESTOCK BUYING SERVICE

## KINDS OF LIVESTOCK KILLED

The classification of livestock slaughtered under federal inspection during October, 1952, compared with September 1952, and October 1951 is shown in the Department of Agriculture table below.

	Oct. 1952	Sept. 1952	Oct. 1951
	Per- cent	Per- cent	Per- cent
Cattle—			
Steers .....	47.5	51.1	39.1
Heifers .....	10.4	10.1	9.0
Cows .....	37.8	34.3	45.2
Cows and heifers .....	48.2	44.4	52.2
Bulls and Stags .....	4.3	4.5	5.7
Total <sup>1</sup> .....	100.0	100.0	100.0
Canners and cutters <sup>2</sup> .....	23.1	19.1	23.9
Hogs—			
Sows .....	8.3	15.6	8.4
Barrows and gilts .....	91.3	88.8	91.2
Stags and boars .....	.4	.6	.4
Total <sup>1</sup> .....	100.0	100.0	100.0
Sheep and lambs—			
Lambs and yearlings .....	80.9	81.2	77.3
Sheep .....	19.1	18.8	22.7
Total <sup>1</sup> .....	100.0	100.0	100.0

<sup>1</sup>Based on reports from packers.

<sup>2</sup>Totals and percentages of accumulation based on rounded numbers.

<sup>3</sup>Included in cattle classification.

## Texas, Tops in Cattle 52 Years

Texas has held its position as the state with the largest number of cattle for over half a century, the National Cattlemen's Association has pointed out. But, although on January 1, 1952 it claimed close to 7,500,000 cattle, its rate of increase in bovine numbers since 1900 has been the smallest—one-half of 1 per cent. Since the turn of the century North Dakota has had the biggest rate of cattle population increase—54.55 per cent.

## LIVESTOCK CAR LOADINGS

A total of 11,902 cars were loaded with livestock during the week ended December 6, 1952, according to the American Association of Railroads. This was an increase of 1,539 cars from the same week in 1951 and 750 more than during the same period of 1950.

**Wisconsin**  **Packing Co.**

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## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Monday, December 29, were reported by the Production and Marketing Administration as follows:

St. L. N.S. Yds. Chicago Kansas City Omaha St. Paul

**HOGS (Includes Bulk of Sales):**

**BARROWS & GILTS:**

**Choice:**

120-140 lbs.	... \$15.25-17.00	None rec.	None rec.	None rec.	None rec.
140-160 lbs.	... 16.75-18.25	15.50-17.50	None rec.	None rec.	16.00-17.00
160-180 lbs.	... 18.25-19.00	17.00-18.75	None rec.	16.50-18.00	15.50-18.00
180-200 lbs.	... 18.75-19.00	18.25-18.75	18.00-18.50	18.00-18.50	17.75-18.25
200-220 lbs.	... 18.50-18.00	18.25-18.75	18.25-18.50	18.00-18.50	17.75-18.25
220-240 lbs.	... 18.50-18.00	18.25-18.75	18.25-18.50	18.00-18.50	17.75-18.25
240-270 lbs.	... 17.50-18.00	17.50-18.00	17.50-18.00	17.50-18.00	17.25-18.25
270-300 lbs.	... 16.75-17.85	16.69-17.40	17.40-17.90	17.25-17.75	16.75-17.50
300-330 lbs.	... 16.00-17.00	16.25-16.75	None rec.	16.50-17.50	16.25-16.50
330-360 lbs.	... None rec.	None rec.	None rec.	16.50-17.50	16.00-16.50

**Medium:**

160-220 lbs.	... None rec.	None rec.	None rec.	15.50-17.75	None rec.
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**SOVS:**

**Choice:**

270-300 lbs.	... 15.50-15.75	15.75-16.00	15.25-15.75	15.50-16.50	14.00-16.00
300-330 lbs.	... 15.50-15.75	15.75-16.00	15.00-15.50	15.50-16.50	14.00-16.00
330-360 lbs.	... 15.25-15.75	15.50-15.75	14.75-15.25	15.50-16.50	14.00-16.00
360-400 lbs.	... 15.00-15.50	15.00-15.50	14.50-15.00	15.50-16.50	14.00-16.00
400-450 lbs.	... 14.50-15.25	14.50-15.00	14.25-14.75	14.25-15.75	13.50-15.50
450-550 lbs.	... 13.25-14.75	13.75-14.50	14.25-15.75	13.25-15.50	14.00-16.00

**Medium:**

250-300 lbs.	... None rec.	13.00-15.00	None rec.	13.50-16.00	None rec.
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### SLAUGHTER CATTLE & CALVES:

**STEERS:**

**Prime:**

700-900 lbs.	... 33.00-34.50	33.50-35.00	31.50-34.50	32.00-33.75	31.50-33.50
900-1100 lbs.	... 32.50-35.00	32.50-37.50	31.50-36.00	32.50-34.25	32.00-34.50
1100-1300 lbs.	... 32.00-35.00	33.00-37.50	31.00-36.00	32.00-34.25	32.00-34.50
1300-1500 lbs.	... 31.00-33.00	32.50-35.50	30.00-33.50	30.50-33.75	31.50-34.00

**Choice:**

700-900 lbs.	... 26.50-33.00	28.00-33.50	25.50-31.50	26.50-32.50	26.00-32.00
900-1100 lbs.	... 26.50-32.50	27.00-33.50	25.25-31.50	26.00-32.50	26.00-32.00
1100-1300 lbs.	... 26.00-32.00	26.00-33.50	25.00-31.50	25.50-32.25	25.50-32.00
1300-1500 lbs.	... 25.50-31.00	26.00-33.00	25.00-31.00	24.50-32.00	25.50-32.00

**Good:**

700-900 lbs.	... 21.50-26.50	23.00-28.00	20.50-25.50	21.00-26.00	21.50-26.00
900-1100 lbs.	... 21.00-26.50	22.50-28.00	20.50-25.50	21.00-26.00	21.50-26.00
1100-1300 lbs.	... 21.00-26.00	22.00-27.00	20.00-25.00	20.50-26.00	21.00-26.00

**Commercial:**

all wts. ....	16.50-21.00	18.50-23.00	16.50-20.50	16.50-21.00	17.50-21.50
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Utility, all wts.	14.00-16.50	15.00-18.50	14.00-16.50	14.00-16.50	16.00-17.50
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**HEIFERS:**

**Prime:**

600-800 lbs.	... 32.50-34.00	31.50-33.50	30.50-32.50	31.00-32.00	31.00-33.00
800-1000 lbs.	... 31.50-34.00	32.00-34.00	30.50-33.50	31.00-32.00	31.00-33.00

**Choice:**

600-800 lbs.	... 27.00-32.50	25.50-32.00	24.00-30.50	25.50-31.00	25.50-31.00
800-1000 lbs.	... 26.00-32.50	25.50-32.00	24.00-30.50	24.50-31.00	25.50-31.00

**Good:**

500-700 lbs.	... 21.00-27.00	22.00-25.50	19.00-24.00	19.50-25.50	21.00-25.50
700-900 lbs.	... 20.50-26.00	21.50-25.50	19.00-24.00	19.50-25.50	21.00-25.50

**Commercial:**

all wts. ....	16.00-21.00	16.50-22.00	16.00-19.00	15.00-19.50	16.50-21.00
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**Utility:**

all wts. ....	13.00-16.00	14.00-16.50	13.50-16.00	13.50-15.00	15.00-16.50
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**COWS:**

**Commercial:**

all wts. ....	15.00-16.50	15.25-16.50	15.00-16.50	15.00-16.50	15.50-16.50
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Utility, all wts.	14.00-15.00	14.25-15.25	14.00-15.00	13.50-15.00	18.00-15.50
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**Canner & cutter:**

all wts. ....	11.00-14.00	12.00-14.50	11.50-14.00	11.50-13.50	11.00-13.00
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**BULLS (Yrs. Excl.) All Weights:**

Good .....	None rec.	16.50-18.00	None rec.	16.50-18.00	17.50-18.50
Commercial .....	16.50-18.00	19.00-20.00	16.00-17.00	18.00-19.00	18.00-19.00
Utility .....	14.50-16.50	17.00-19.00	14.50-16.00	16.50-18.00	17.50-18.50
Cutter .....	12.50-14.50	14.50-17.00	12.50-14.50	14.50-16.50	15.50-17.50

**VEALERS, All Weights:**

Choice & prime .....	28.00-39.00	29.00-30.00	25.00-30.00	24.00-27.00	24.00-29.00
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Com'l & good .....	19.00-28.00	20.00-29.00	16.00-25.00	18.00-24.00	17.00-24.00
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CALVES (500 Lbs. Down):					
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Choice & prime .....	24.00-29.00	28.00-29.00	21.00-23.00	20.00-25.00	23.00-26.00
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Com'l & good .....	18.00-24.00	18.00-23.00	14.00-21.00	15.00-20.00	16.00-23.00
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Canner & cutter .....	18.00-24.00	18.00-23.00	14.00-21.00	15.00-20.00	16.00-23.00
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Cutter .....	18.00-24.00	18.00-23.00	14.00-21.00	15.00-20.00	16.00-23.00
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Utility .....	14.00-21.00	15.00-21.00	12.50-14.50	13.50-15.00	14.00-21.00
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EWES:					
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Good & choice .....	5.00-6.00	7.50-8.50	6.00-7.00	7.25-7.75	7.00-8.00
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Cull & utility .....	4.00-5.00	6.50-7.5
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## LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt, paid for specific grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended Dec. 20, compared with the same week, 1951, were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS		VEAL CALVES		HOGS*		LAMBS	
	Up to 1000 lb.	1952	Good and Choice	1952	1951	Dressed	Handyweights	Gd.
	1952	1951						
Toronto	\$23.49	\$34.14	\$27.50	\$36.85	\$25.60	\$30.10	\$25.19	\$32.26
Montreal	23.50	33.30	30.15	38.60	25.60	30.61	26.50	32.65
Winnipeg	23.50	32.82	30.15	36.50	25.60	31.70	26.50	31.50
Calgary	22.67	32.32	23.10	35.98	23.47	27.55	23.10	31.87
Edmonton	21.00	31.00	27.25	35.00	23.70	27.95	20.75	30.00
Lethbridge	22.37	31.00	23.10	35.00	23.10	27.55	21.25	30.00
Pr. Albert	21.00	31.00	21.00	35.00	23.35	26.60	19.50	28.90
Moose Jaw	21.00	30.50	20.50	30.00	23.00	26.60	17.85	28.50
Saskatoon	20.00	31.00	23.00	35.50	23.60	26.60	18.50	28.50
Regina	19.55	30.50	20.60	32.50	23.60	26.60	19.10	28.50
Vancouver	21.00	31.25	22.25	33.50	21.00	35.00	21.00	31.25

\*Dominion Government premiums not included.

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, December 27, 1952, as reported to The National Provisioner:

### CHICAGO

Armour, 3,406 hogs; Swift, no hogs; Wilson, 3,254 hogs; Agar, 5,747 hogs; shippers, 19,628 hogs, and others, 14,604 hogs.

Total: 13,540 cattle; 667 calves; 46,639 hogs; and 6,464 sheep.

### KANSAS CITY

Cattle Calves Hogs Sheep

Armour 2,513 482 1,393 768

Swift 1,892 384 2,867 1,188

Wilson 832 2,572 417 417

Butchers 3,722 10 417 417

Others 3,836 1,122 417 417

Totals 12,795 876 8,371 1,956

### OMAHA

Cattle and Calves Hogs Sheep

Armour 3,499 6,461 1,462 1,462

Cudahy 2,553 5,601 1,246 1,246

Swift 2,752 3,917 2,763 2,763

Wilson 2,024 4,790 904 904

Cornhusker 241 1 1 1

Neb. Beef 363 1 1 1

Eagle 13 1 1 1

Gr. Omaha 253 1 1 1

Hoffman 54 1 1 1

Rothschild 206 1 1 1

Roth 297 1 1 1

Kingan 924 1 1 1

Midwest 16 1 1 1

Midwest 17 1 1 1

Omaha 249 1 1 1

Union 315 1 1 1

Others 7,445 1 1 1

Totals 13,767 28,114 6,375 6,375

### E. ST. LOUIS

Cattle Calves Hogs Sheep

Armour 1,759 1,159 4,424 2,506

Swift 3,324 830 5,543 2,042

Hunter 626 1 1 1

Hill 1 1 1 1

Laclede 871 1 1 1

Selloff 2,340 1 1 1

Totals 5,709 1,988 25,531 4,638

### ST. JOSEPH

Cattle Calves Hogs Sheep

Swift 2,287 46 7,829 2,988

Armour 1,754 233 6,748 1,034

Others 3,313 174 2,864 1 1

Totals 7,354 453 17,441 4,022

\*Does not include 16,235 hogs and 2,926 sheep direct to packers.

### SIOUX CITY

Cattle Calves Hogs Sheep

Armour 2,770 8 10,676 1,388

Cudahy 2,194 11,891 2,150 2,150

Swift 2,106 1 1 1

Butchers 148 1 1 1

Others 5,232 87 9,868 13 13

Totals 12,450 96 37,354 5,143

### WICHITA

Cattle Calves Hogs Sheep

Cudahy 1,113 180 1,517 429

Kansas 209 1 1 1

Dodd 77 1 1 1

Sunflower 80 162 281 281

Pioneer 1 40 1 1

Excel 416 1 1 1

Others 227 131 104 104

Totals 2,122 180 1,850 814

### OKLAHOMA CITY

Cattle Calves Hogs Sheep

Armour 1,223 64 354 113

Wilson 1,352 94 497 113

Butchers 104 1 1 1

\*Totals 2,679 158 1,651 226

\*Does not include 302 cattle, 31 calves, 7,388 hogs and 395 sheep direct to packers.

### LOS ANGELES

Cattle Calves Hogs Sheep

Armour 37 1 1 1

Cudahy 155 35 35 35

Swift 173 1 1 1

Wilson 198 1 1 1

Atkins 314 1 1 1

Clougher 1 1 1 1

Coast 40 12 12 12

Bridgeford 10 72 72 72

Commercial 404 1 1 1

Gr. West. 235 1 1 1

Harmar 111 1 1 1

Luer 230 1 1 1

Others 2,126 320 40 40

Totals 3,803 320 398 398

### DENVER

Cattle Calves Hogs Sheep

Armour 825 142 3,118 1,515

Swift 811 29 3,560 3,041

Cudahy 607 32 1,778 303

Wilson 591 11 1,111 239

Others 2,536 95 2,027 239

Totals 5,370 298 10,483 5,098

### CINCINNATI

Cattle Calves Hogs Sheep

Gall 4 1 164

Kahn's 1 1 1 1

Meyer 1 1 1 1

Schlaechter 36 1 1 1

Northside 1 1 1 1

Others 1,630 450 10,405 267

Totals 1,670 451 10,405 481

### ST. PAUL

Cattle Calves Hogs Sheep

Armour 2,425 1,266 14,269 2,086

Bartsch 1,249 1,249 1,249 703

Cudahy 713 314 604 604

Rikfin 516 36 36 36

Superior 1,049 1,049 1,049 1,049

Swift 1,966 2,396 29,103 1,765

Others 957 1,345 9,803 3,682

Totals 8,095 5,357 53,175 8,137

### FORT WORTH

Cattle Calves Hogs Sheep

Armour 602 371 200 1,188

Swift 469 553 240 703

Blue Bonnet 62 5 69 69

City 125 9 34 34

Rosenthal 15 5 5 5

Totals 1,273 943 543 1,891

### TOTAL PACKER PURCHASES

Week Ended Prev. Week

Dec. 27 Week 1951

Cattle 90,627 90,162 96,845

Hogs 241,955 239,298 357,498

Sheep 45,193 46,317 43,164

### CORN BELT DIRECT TRADING

Des Moines, Ia., Dec. 30—

Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

Hogs, good to choice:

160-180 lbs. \$14.50@16.85

180-240 lbs. 16.50@17.75

240-300 lbs. 15.95@17.65

240-300 lbs. 15.50@17.00

270-300 lbs. 15.00@16.00

Sows:

440-550 lbs. 13.00@14.85

Corn belt hog receipts were reported as follows by the U. S. Department of Agriculture:

This week last wk.

estimated actual

Dec. 24 52,500 80,000

Dec. 25 Holiday, no reports

Dec. 26 66,000 55,000

Dec. 27 61,500 52,000

Dec. 29 85,000 63,000

Dec. 30 68,000 74,000

### LIVESTOCK RECEIPTS

Receipts at 20 markets for

the week ended December 20,

with comparisons, are shown

in the following table:

Cattle Hogs Sheep

Week to date 142,000 376,000 88,000

Previous week 248,000 701,000 151,000

Same wk. 153,000 586,000 84,000

1951 162,000 55,000 10,000

1952 to date 12,938,000 25,947,000 9,058,000

1961 to date 12,075,000 27,878,000 8,102,000

### PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast

markets, week ending Dec. 24:

Cattle Calves Hogs Sheep

Los Angeles 1 1 1 1

N. Portland 1 1 1 1

S. Francisco 1 1 1 1



# **BARLIANT'S Inventory Disposa\$A**

Start the Year right by taking advantage of the many low priced items we are listing for quick sale. Make it a policy during this New Year to watch for our weekly National Provisioner listings. Here you will find new, used,

and rebuilt equipment and machinery offered to you at money saving prices. Make certain that your name is on our mailing list so that you will also receive our monthly bulletins giving more complete and detailed listings.

## *Kill Floor*

4827—HOG HOIST: Boss, vertical, 3 HP. ....	\$ 800.00
3581—CARCASS DROPPERS: (2) similar to St. John #765, NEW ..... 5212—DEHAIRER: Rujak $7\frac{1}{4}$ HP. with scalding tank & catwalk, new in 1945, used very little .....	375.00
4921—HOG DEHAIRER: Baby Boss .....	1025.00
4882—CAGING CLEANING UNIT: Anco 2595. ....	700.00
4248—CAGING CLEANER: Hog & sheep, Globe Comb. ....	220.00
4235—CAGING PLUMSER: stainless steel table top, motor driven rolls .....	625.00
5866—BEEF WASHER: Globe, high pressure, new, in original crate, complete, less motor .....	200.00
5309—ROTARY CUTTER: $7\frac{1}{4}$ HP. motor. ....	400.00
5079—BAND SAW: Biro #33, with motor .....	235.00
2539—HORN & BONE SAW: Globe Co., 2 HP. motor .....	350.00
4939—SAW: with aluminum moving table, 1 1/2 HP. motor, good condition .....	175.00
5326—SAW: Kwick-Kut, 1 1/2 HP. motor, late style .....	290.00
3833—BEEF SPLITTING CLEAVERS: Simmonds, 2 words & White, 11"-12"-14" blades, New .....	391.00
5241—LONI TRUCKS: (6) 32" x 46" x 5" stations, 12" between stations, NEW .....	9.00
5023—KNOCKING PEN: These self-balanced, in original crate .....	42.00
5014—KNOCKING PEN: Globe 36" wide, automatic box, door from front left hand end .....	360.00
4970—UNSHACKLER: Globe #1313, $\frac{1}{2}$ HP. motor .....	Bids requested
4970—UNSHACKLER: Globe #1313, $\frac{1}{2}$ HP. motor .....	of list price

Rendering & Lard

5002—COOKER:	Dupps, 80000 cap., all stand- ard accessories.	New—Never Used .....	\$5250.00
5347—COOKER:	5' x 8', completely rebuilt..	1725.00	
5280—COOKER:	French Oil, 4' x 9', 10 HP., new in 1947, used only on board .....	2950.00	
5353—COOKER:	Anco, 4' x 10 with 28 drive, jacketed head, 25 HP., late style .....	3950.00	
5436—COOKERS:	(2) Anco 5x12, 25 HP., with starter, good condition .....	ea. 2375.00	
5537—COOKERS:	(3) Anco, 5' x 12', 30 HP., motor, starters, forward & reverse panel, new in 1949, used very little .....	ea. 6500.00	
5011—COOKERS:	(2) French Oil, 4' x 9', used for 70 to 80 hrs. internal pressure 110° jacketed, 15 HP. Master Gear Head Motor with starters, have staybolts crack- ing, paint peeling .....	ea. 2550.00	
5345—COOKER:	Boss, 4' x 8, 25 HP. motor complete .....	1675.00	
5431—COOKERS:	(2) Boss, 5' x 12, flat head with 25 HP. motor, good condition .....	ea. 3000.00	
5439—COOKERS:	Anco 5' x 12', jacketed heads, with 25 HP. motor, special .....	ea. 3950.00	
5422—OFFAL COOKER:	300 gal. cap, drop bottom, never used .....	425.00	
5290—HYDRAULIC PRESS:	French Oil, 150 ton, new in 1947, excellent condition .....	1550.00	
5280—HYDRAULIC PRESS:	300 ton very little service, 5 yrs., excellent cond. ....	2500.00	
5273—HYDRAULIC PRESS:	300 ton, with 3 stage pump, complete with all fittings, new condition .....	1750.00	
5283—HYDRAULIC PRESS:	New Boss #228A, 150 ton, with Boss 730 steam hydraulic pump, with stainless fittings and governor, save \$1000.00 on new press .....	3800.00	
5522—HYDRAULIC PRESS:	Albright #10—4 posts, motor driven pump, good condition .....	575.00	
5080—HYDRAULIC PRESS:	300 ton four post press, 10' x 12' hydraulic pump & Fisher Governors, 1500 rpm motor, pipe & fittings included .....	1600.00	
5246—HYDRAULIC CRACKLING PRESS:	hand operated, complete .....		
5427—HYDRAULIC CURING PRESS:	French Oil, 450 ton cap. ....	2250.00	
4747—CRACKLING PRESS:	metal, hand power, 22 ins. ....	75.00	
5254—CRACKLING PAN:	5' 6" x 10', sloping frt. 3' deep overall, fine & coarse screen, underneath colls .....	275.00	
3255—GREASE MELTING PAN:	6' 6" x 5' 6" x 3', with heavy screened basket, colls in bottom .....	250.00	
5256—SETTLING PANS:	with center partition, all have colls underneath.		
	57" x 48" x 30" .....	100.00	
	48" x 72" x 30" .....	125.00	
	120" x 48" x 30" .....	150.00	

### Sausage & Smokehouse

5271—SMOKEHOUSE:	Koch 5002 cap., gas fired	\$ 225.00
5518—REVOLVING SMOKEHOUSE:	W.M. New, Amco #447, with 4 special Trane Fan assemblies, 2 automatic smoke generators, never installed	Bids requested
4756—SMOKEHOUSE:	Griffith, gas fired	275.00
4677—SMOK MAKERS:	(2) Lipton 1000 ea.	500.00
4083—BAKE OVEN:	Advance, 96 loaf cap., late style, complete, excellent cond.	800.00
5356—OVEN:	Globe #3479-96 loaf cap., like new	1500.00
4191—SILENT CUTTER:	Buffalo #70-B, center dump, 8002 cap., less motor, special	2500.00
5202—SILENT CUTTER:	Buffalo #50, self emptying, 30" motor, good cond.	975.00
2957—SILENT CUTTER:	Buffalo #43A, 25 HP., belt drive, no motor	575.00
5216—SILENT CUTTER:	Boss 25 HP., motor, 2 sets knives, unloading device, good cond.	1025.00
3362—SILENT CUTTER:	Buffalo #23, V-belt pulley	225.00
3394—SILENT CUTTER:	Comb. silent & shredder, 21" bowl, 2 HP. motor	350.00
5302—SILENT CUTTER:	Buffalo #30, 2502 cap., with 25 HP. motor	825.00
5242—SILENT CUTTER:	Boss 32" bowl, V-belt pulley, less motor	750.00
5307—SILENT CUTTER:	Buffalo #43-B, 20 HP.	750.00
4317—SILENT CUTTER:	Buffalo, 21" bowl, belt drive, less motor	200.00
5324—SILENT CUTTER:	Buffalo, 2502, 25 HP.	925.00
4938—GRINDER:	Hobart, dual model 232, 2 grinding heads with 4" plates & knives, extra worm	125.00
5214—GRINDER:	Buffalo #35-B, 5 HP. motor	440.00
5414—GRINDER:	Boss #216, 40 HP. new motor	825.00
5418—GRINDERS:	(2) Cleveland Kleen-Kut, 7E type K-8-5/4" plates, requires 25 HP. motor	ea. 550.00
5419—GRINDER:	Buffalo #36-B with continental motor, 7 1/2 HP. motor	600.00

# BARLIANT & CO.

● **New, Used & Rebuilt Equipment**

### • Liquidators and Appraisers

# SALE!

May we extend our  
Best Wishes for a  
Prosperous and Happy  
New Year!

## CLASSIFIED ADVERTISING

### HELP WANTED

#### OFFICE MANAGER

Independent packer, Chicago, wants man capable of taking full charge of office. Experience with slaughtering and punch card machines helpful but not essential. Must have good accounting background. Salary open. Write fully, giving experience, age, references. We will not contact your present employer without your permission. This is an opportunity for the right man. W-506, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

#### PROVISIONS MANAGER

Excellent opportunity for a man with 5 years' experience, to go with progressive independent packer located in central U.S. Must know movement of smoked meats, fresh pork and offal. Prefer 2 years' college education. All replies treated confidentially. W-512, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

#### INDUSTRIAL ENGINEER

Unusually good opening for an industrial engineer with 2 years' experience to join a good independent packer in the midwest. Must know how to set up standards. All replies treated confidentially. W-511, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

#### Refrigeration

3172-KETTLES:	
1-300 gal. aluminum	525.00
2-50 gal. aluminum	125.00
1-40 gal. stainless steel clad	115.00
5219-KETTLE: steam, 50 gal. cap., mild steel	90.00
3332-KETTLE: Jacketed, aluminum, with cover & strainer	75.00
3410-DRUM: stainless steel, 55 gal., with cover, New	115.00
5540-CURING VATS: wood, 15000 cap., New	45.00
5541-BACON CURING BOXES: approx 800-900, 600-1000 gal. galv. iron, wood covers	15.00

#### Miscellaneous

5258-BOILER: Erie City Economic, 125 HP., new 1948, 80' stack, 5 HP. pump	\$4000.00
5259-STEAM PUMP: Gardner-Denver, 6" x 5 $\frac{1}{2}$ " x 16", duplex #23932	165.00
5252-SCREW CONVEYOR: 20' long, 14" trough with motor & speed reducer	350.00
5201-PLATFORM SCALE: Toledo, model 1891, 500# cap., platform 21 $\frac{1}{4}$ /10 x 29 $\frac{1}{4}$ /10, 500# on tire beam	425.00
5248-TRACK SCALE: Toledo dial type, 2000#, 2 tire beams 400# 4' track	250.00
4226-BENCH SCALE: Toledo, 125# dial, $\frac{1}{2}$ grad., 50# single tire bar, platform 28 $\frac{1}{2}$ " x 21", completely reconditioned	275.00
4227-BENCH SCALE: Toledo, 250# dial, $\frac{1}{2}$ grad., platform 28 $\frac{1}{2}$ " x 21", completely reconditioned	275.00
5262-TANK: Horizontal, 7 $\frac{1}{2}$ " x 30", manhole opening on top one end with 2" coils, riveted	700.00
4808-SAW: All American, stainless steel table, 13 $\frac{1}{2}$ " throat, with 1 $\frac{1}{2}$ HP. motor	225.00
5528-RETORTS: (28) 2 $\frac{1}{2}$ " I.D. x 4 $\frac{1}{2}$ " I.D. on legs, with covers & counterweights, used	100.00
5332-BOILER: Brownell H.R.T. 66" x 18", 100# pressure, 2 radiant gas burners, feed water pump, feed water control	1775.00
5034-BOILER: Kewanee 2 pass, fire box, 200# pressure, 100 HP.	1750.00
5265-STACK: 32" x 70', 6 sky wires, all welded, 5800#	500.00

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1—Davenport 42A Dewaterer, motor driven.  
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